Subject	Page	Code
ANALYSIS, GENERAL		
Glass Capillary Columns and Their Significance in Biochemical Research	17	7.0
ANALYSIS, ORGANIC, LIPIDS		
A Compact Extraction Apparatus for Use With the Semimicro Method for Determining Total Lipids in Fish Meal	17	7.53
ANTIOXIDANTS, APPLICATION		
Fat Stabilization (pat.)	15	4.62
ANTIOXIDANTS, GENERAL		
Antioxidants (pat.)	15	4.60
AQUATIC PLANTS, ANALYSIS AND COMPOSITION		
(Possibility of the Economic Use of the Algae of the Northern Adriatic. VI. The Chemical Composition and Seasonal Variability of Polysaccharides in Hypnea musciformis)	17	6.32
AQUATIC PLANTS, GENERAL		
Survey of Macrophyte Resources in the Coastal Waters of Alaska	17	6.30
AUTHOR INDEX	28	
BACTERIOLOGY		
Biochemical Properties of Klebsiella Isolated From Fish	3	0.5
Structural Changes in Clostridium botulinum Type E After Treatment With Boticin S51	3	0.5
The Bacteriology of 'Scampi' (Nephrops norvegicus). III. Effects of Processing	4	0.5
Motile Marine Bacteria. IV. Ionic Relations of Marine and Terrestrial Bacteria	4	0.5
Vibrio parahaemolyticus--A Review	4	0.5
Thermal Resistance of Bacillus subtilis Spores Studied in the Meat Extracts of the Various Sea and Fresh-Water Fishes	13	0.5
BIOCHEMISTRY, GENERAL		
Protein Methylation	1	0.32
Use of Frog Eggs and Oocytes for the Study of Messenger RNA and Its Translation in Living Cells	1	0.321
Methylation of Mercury Compounds by Methylcobalamin	1	0.35
Stereochemical and Vibrational Theories of Odour	2	0.3
Structured Bioluminescence. Two Emitters During Both the in Vitro and the in Vivo Bioluminescence of the Sea Pansy, Renilla	2	0.35
The Utility of Fasting Essential Amino Acid Plasma Levels in the Formulation of Nutritionally Adequate Diets. Part I. Sprague-Dawley Rats	2	0.35
Physiological Effects of Fish Oils and Fats	14	4.0
BIOCHEMISTRY, ENZYMES		
Enolase From Lobster (Homarus americanus)	2	0.38
[Comparative Biochemistry of Isoenzymes. VI. Isoenzymes of Malic Dehydrogenases of Carcass Muscle of Vertebrates]	3	0.38
BIOCHEMISTRY AND METABOLISM OF FISH		
Characterization of the Principal Steroidal Saponins of the Starfish Marthasterias glacialis: Structures of the Aglycones	1	0.34
Effect of Small Concentrations of Phenol on a Change in the Level of Trace Elements in Carp	21	9.13
BIOLOGY, FISH		
Is the Local Orientation of Anadromous Fishes Determined by Pheromones?	20	9.12
Fish Otoliths: Daily Growth Layers and Periodical Patterns	21	9.125
Crab Culture in Southeastern Taiwan	22	9.16
BOOKS AND PERIODICALS		
Book Chat	25	9.6
Commercial Fishing Methods, Vessels and Gears	25	9.6
Inshore Fishing--Its Skills, Risks, Rewards	25	9.6
Seafood Fishing for Amateur and Professional	25	9.6
BYPRODUCTS, GENERAL		
Utilization and Disposal of Crab and Shrimp Wastes	15	6.
BYPRODUCTS, MISCELLANEOUS		
Obtaining Protein From Raw Material Containing Protein (pat.)	18	6.54
CANNED FISH, PROCESSING		
Canned Blue Mussel Meat	12	3.336
A Machine for Extracting Air and Other Gaseous Substances From Product Containers and Liquid Inserting for Product Preservation Within the Containers (pat.)	12	3.336
FOOD TECHNOLOGY--Continued		
[Annual Report of the Technological Laboratory of the Danish Ministry of Fisheries to the Danish Fishing Industry, 1970]	9	0.6
FRESH FISH, HANDLING AT SEA		
Biologist and Lobsterman Devise System To Bring Haul Back Alive	9	2.15
FRESH FISH, PROCESSING		
Fish Processing (pat.)	9	2.3
FROZEN FISH, PROCESSING		
Freezing Apparatus (pat.)	11	3.2344
Freezing Process (pat.)	11	3.2349
Freezing Process (pat.)	12	3.2349
FROZEN FISH PRODUCTS		
Ground Fish Product (pat.)	12	3.2345
GEAR, FISHING		
Shellfish Traps. Part II	7	2.1128
HERRING AND SIMILAR SPECIES		
Thread Herring Distribution Off Florida's West Coast	6	1.22
INTERNATIONAL AFFAIRS		
The United States -- Peruvian "Fisheries" Dispute	24	9.3
LAW, MARINE		
Eight-Page Booklet Explains Ocean Law	25	9.3
NUTRITION, ANIMAL		
Effect of Ascorbic Acid on Cadmium Toxicity in the Young Coturnix	4	0.7
Effect of Selenium, Synthetic Antioxidants, and Vitamin E on the Incidence of Exudative Diathesis in the Chick	6	0.7
Microscopic and Biochemical Observations of Aortae of Turkeys Fed Copper-Deficient Diets With and Without Ascorbic Acid	6	0.7
Role of Vitamin E in the Regulation of Rabbit Liver Xanthine Dehydrogenase Activity	6	0.7
NUTRITION, FISH		
Fish Require Dietary Vitamin C	22	9.14
NUTRITION, GENERAL		
Availability of Iron	3	0.7
Dietary Fats, Their Effects on Life Expectancy	3	0.7
Comparison of the Utilization of Supplemented Wheat Gluten and Other Amino Acid Sources in the Rat	5	0.7
Effect of Excess Levels of Individual Amino Acids on Growth of Rats Fed Casein Diets	5	0.7
Scandium, Chromium(VI), Gallium, Yttrium, Rhodium, Palladium, Indium in Mice: Effects on Growth and Life Span	5	0.7
Metabolism of Fatty Acids of the Palmitoleate Series in the Fat-Deficient Rat	16	4.91
NUTRITION, HUMAN		
Dietary Cholesterol Versus Total Body Cholesterol	4	0.7
OCEANOGRAPHY		
Properties and Stability of a Texas Barrier Beach Inlet	19	9.11
Fecal Pellets: Role in Sedimentation of Pelagic Diatoms	20	9.11
Insterstitial Silica and pH in Marine Sediments: Some Effects of Sampling Procedures	20	9.11
OILS, CHEMICAL PROPERTIES		
New Marine Sterol, 22-trans-24-Norcholesta-5,22-dien-3B-ol	13	4.19
Studies on the Pancreatic Hydrolysis of Glycerides. I. The Method of Hydrolysis of C_{10}~C_{18} Saturated Glycerides	14	4.11
OILS, UTILIZATION		
Protection of Fatty Materials (pat.)	16	4.80
Margarine Oils Containing Intermediate Melting Randomly Esterified Triglycerides of High C_{12} Content (pat.)	16	4.81
PACKAGING		
Package Comprising an Outer Carton Blank and a Lining and Provided With Means Preventing Wedging (pat.)	11	3.2383
Packaging Container for Meat Products and the Like (pat.)	11	3.2383
POLLUTION		
Accumulation of Yellow Phosphorus by Several Marine Invertebrates and Seaweed	21	9.19
Accumulation of DDT by Daphnia magna	22	9.19
Environmental Engineering	23	9.19

Subject	Page	Code
ANALYSIS, GENERAL		
Glass Capillary Columns and Their Significance in Biochemical Research	17	7.0
ANALYSIS, ORGANIC, LIPIDS		
A Compact Extraction Apparatus for Use With the Semimicro Method for Determining Total Lipids in Fish Meal	17	7.53
ANTIOXIDANTS, APPLICATION		
Fat Stabilization (pat.)	15	4.62
ANTIOXIDANTS, GENERAL		
Antioxidants (pat.)	15	4.60
AQUATIC PLANTS, ANALYSIS AND COMPOSITION		
(Possibility of the Economic Use of the Algae of the Northern Adriatic. VI. The Chemical Composition and Seasonal Variability of Polysaccharides in Hypnea musciformis)	17	6.32
AQUATIC PLANTS, GENERAL		
Survey of Macrophyte Resources in the Coastal Waters of Alaska	17	6.30
AUTHOR INDEX	28	
BACTERIOLOGY		
Biochemical Properties of Klebsiella Isolated From Fish	3	0.5
Structural Changes in Clostridium botulinum Type E After Treatment With Boticin S51	3	0.5
The Bacteriology of 'Scampi' (Nephrops norvegicus). III. Effects of Processing	4	0.5
Motile Marine Bacteria. IV. Ionic Relations of Marine and Terrestrial Bacteria	4	0.5
Vibrio parahaemolyticus--A Review	4	0.5
Thermal Resistance of Bacillus subtilis Spores Studied in the Meat Extracts of the Various Sea and Fresh-Water Fishes	13	0.5
BIOCHEMISTRY, GENERAL		
Protein Methylation	1	0.32
Use of Frog Eggs and Oocytes for the Study of Messenger RNA and Its Translation in Living Cells	1	0.321
Methylation of Mercury Compounds by Methylcobalamin	1	0.35
Stereochemical and Vibrational Theories of Odour	2	0.3
Structured Bioluminescence. Two Emitters During Both the in Vitro and the in Vivo Bioluminescence of the Sea Pansy, Renilla	2	0.35
The Utility of Fasting Essential Amino Acid Plasma Levels in the Formulation of Nutritionally Adequate Diets. Part I. Sprague-Dawley Rats	2	0.35
Physiological Effects of Fish Oils and Fats	14	4.0
BIOCHEMISTRY, ENZYMES		
Enolase From Lobster (Homarus americanus)	2	0.38
[Comparative Biochemistry of Isoenzymes. VI. Isoenzymes of Malic Dehydrogenases of Carcass Muscle of Vertebrates]	3	0.38
BIOCHEMISTRY AND METABOLISM OF FISH		
Characterization of the Principal Steroidal Saponins of the Starfish Marthasterias glacialis: Structures of the Aglycones	1	0.34
Effect of Small Concentrations of Phenol on a Change in the Level of Trace Elements in Carp	21	9.13
BIOLOGY, FISH		
Is the Local Orientation of Anadromous Fishes Determined by Pheromones?	20	9.12
Fish Otoliths: Daily Growth Layers and Periodical Patterns	21	9.125
Crab Culture in Southeastern Taiwan	22	9.16
BOOKS AND PERIODICALS		
Book Chat	25	9.6
Commercial Fishing Methods, Vessels and Gears	25	9.6
Inshore Fishing--Its Skills, Risks, Rewards	25	9.6
Seafood Fishing for Amateur and Professional	25	9.6
BYPRODUCTS, GENERAL		
Utilization and Disposal of Crab and Shrimp Wastes	15	6.
BYPRODUCTS, MISCELLANEOUS		
Obtaining Protein From Raw Material Containing Protein (pat.)	18	6.54
CANNED FISH, PROCESSING		
Canned Blue Mussel Meat	12	3.336
A Machine for Extracting Air and Other Gaseous Substances From Product Containers and Liquid Inserting for Product Preservation Within the Containers (pat.)	12	3.336
FOOD TECHNOLOGY--Continued		
[Annual Report of the Technological Laboratory of the Danish Ministry of Fisheries to the Danish Fishing Industry, 1970]	9	0.6
FRESH FISH, HANDLING AT SEA		
Biologist and Lobsterman Devise System To Bring Haul Back Alive	9	2.15
FRESH FISH, PROCESSING		
Fish Processing (pat.)	9	2.3
FROZEN FISH, PROCESSING		
Freezing Apparatus (pat.)	11	3.2344
Freezing Process (pat.)	11	3.2349
Freezing Process (pat.)	12	3.2349
FROZEN FISH PRODUCTS		
Ground Fish Product (pat.)	12	3.2345
GEAR, FISHING		
Shellfish Traps. Part II	7	2.1128
HERRING AND SIMILAR SPECIES		
Thread Herring Distribution Off Florida's West Coast	6	1.22
INTERNATIONAL AFFAIRS		
The United States -- Peruvian "Fisheries" Dispute	24	9.3
LAW, MARINE		
Eight-Page Booklet Explains Ocean Law	25	9.3
NUTRITION, ANIMAL		
Effect of Ascorbic Acid on Cadmium Toxicity in the Young Coturnix	4	0.7
Effect of Selenium, Synthetic Antioxidants, and Vitamin E on the Incidence of Exudative Diathesis in the Chick	6	0.7
Microscopic and Biochemical Observations of Aortae of Turkeys Fed Copper-Deficient Diets With and Without Ascorbic Acid	6	0.7
Role of Vitamin E in the Regulation of Rabbit Liver Xanthine Dehydrogenase Activity	6	0.7
NUTRITION, FISH		
Fish Require Dietary Vitamin C	22	9.14
NUTRITION, GENERAL		
Availability of Iron	3	0.7
Dietary Fats, Their Effects on Life Expectancy	3	0.7
Comparison of the Utilization of Supplemented Wheat Gluten and Other Amino Acid Sources in the Rat	5	0.7
Effect of Excess Levels of Individual Amino Acids on Growth of Rats Fed Casein Diets	5	0.7
Scandium, Chromium(VI), Gallium, Yttrium, Rhodium, Palladium, Indium in Mice: Effects on Growth and Life Span	5	0.7
Metabolism of Fatty Acids of the Palmitoleate Series in the Fat-Deficient Rat	16	4.91
NUTRITION, HUMAN		
Dietary Cholesterol Versus Total Body Cholesterol	4	0.7
OCEANOGRAPHY		
Properties and Stability of a Texas Barrier Beach Inlet	19	9.11
Fecal Pellets: Role in Sedimentation of Pelagic Diatoms	20	9.11
Insterstitial Silica and pH in Marine Sediments: Some Effects of Sampling Procedures	20	9.11
OILS, CHEMICAL PROPERTIES		
New Marine Sterol, 22-trans-24-Norcholesta-5,22-dien-3B-ol	13	4.19
Studies on the Pancreatic Hydrolysis of Glycerides. I. The Method of Hydrolysis of C_{10}~C_{18} Saturated Glycerides	14	4.11
OILS, UTILIZATION		
Protection of Fatty Materials (pat.)	16	4.80
Margarine Oils Containing Intermediate Melting Randomly Esterified Triglycerides of High C_{12} Content (pat.)	16	4.81
PACKAGING		
Package Comprising an Outer Carton Blank and a Lining and Provided With Means Preventing Wedging (pat.)	11	3.2383
Packaging Container for Meat Products and the Like (pat.)	11	3.2383
POLLUTION		
Accumulation of Yellow Phosphorus by Several Marine Invertebrates and Seaweed	21	9.19
Accumulation of DDT by Daphnia magna	22	9.19
Environmental Engineering	23	9.19

CANNED FISH PRODUCTS
Canned Fish Product (pat.) 13 3.335
COMPOSITION, ORGANIC
Sterols of Crustacea 13 4.13
Identification of 22-cis-Cholesta-5,22-dien-3β-ol and Other Scallop Sterols by Gas-Liquid Chromatography and Mass Spectrometry 14 4.13
New Data on the Composition of Fish Lipids 14 4.13
Studies on Chemical Composition of Cuttlefish (Sepia sp.) Meat as Related to Its Nutritive Value 19 8.0
COMPOSITION, ORGANIC, ENZYMES
Occurrence of Thiaminase in Some Common Aquatic Animals of the United States and Canada 18 8.59
DRIED FISH, PROCESSING
Dried Fish Product (pat.) 14 3.63
DRYING, FREEZE
Freeze Drying and Residual Moisture 13 3.60
Protein Structure and Freeze-Drying: The Effects of Residual Moisture and Gases 13 3.60
Machinery and Methods in Freeze-Drying 14 3.60
ECOLOGY
Ship Canals and Aquatic Ecosystems 19 9.10
Primordial Oil Slick 20 9.12
ECONOMICS
Economic Evaluation of Forecasts of Sockeye Salmon (Oncorhynchus nerka) Runs to Bristol Bay, Alaska 23 9.2
Growth of Production in Fisheries in Relation to Investments on Land, Investments in Vessels and to Labour 23 9.2
EELS
Age, Growth and Changes of Weight Proportions and of Chemical Composition of Eel During Its Life in Polish Waters 19 9.12
ENGINEERING
Microwave Ovens and Their Public Health Significance 5 0.8
The Problems of Condensation in Meat Industry Plants 5 0.8
FACILITIES AND EQUIPMENT, PLANT
Device for Skinning Fish Fillets (pat.) 10 2.3
Fish Fillet Skinning Machine (pat.) 10 2.3
'Engineering Excellence or Societal Regulation?' Keynotes 1971 Annual Meeting [of the American Society of Heating, Refrigerating and Air-Conditioning Engineers] 11 3.231
Preparation and Packing of Small Fish (pat.) 13 3.336
FISH CULTURE
Live Cars for Use in Catfish Industry 21 9.16
Reproduction of Lumbricillus rivalis (Levinsen) in Laboratory Cultures and in Decaying Seaweed 21 9.14
Survival, Growth, and Fecundity of Hatchery-Reared Rainbow Trout After Exposure to Pulsating Direct Current 22 9.16
Use of Sugar Factory Wastes 22 9.16
FISH MEAL AND SOLUBLES, NUTRITIVE VALUE
Summary of Papers Presented at the 1971 Meeting of the Poultry Science Assn. 15 6.190
FISH PROTEIN CONCENTRATE
Relative Utilization of Casein, Fish Protein Concentrate and Isolated Soybean Protein for Growth and Pancreatic Enzyme Regeneration of the Protein-Calorie Malnourished Baby Pig 17 6.54
Fish Protein Concentrates 18 6.54
Fish Protein Production (pat.) 18 6.54
FISHING CONCERNS AND AGENCIES
A Case for Fishery Cooperatives 23 9.4
FISHING VESSELS, DESCRIPTION
Arctic Harvester -- Cadillac of Seine Boats 7 2.117
FOOD TECHNOLOGY
Differential Thermal Analysis of Frozen Food Systems. I. The Determination of Unfreezable Water 3 0.6
Chemical Structure and Protein Stabilization Activity of Carboxymethyl Cellulose 4 0.6
PRESERVATION, IRRADIATION
Influence of Radiation on Some Physiological Bacterial Groups in Cold Stored Trout 11 3.15
Investigations Concerning the Influence of Temperature on Irradiation Losses of Cystine and Cysteine in Foodstuffs 11 3.15
Shipboard Irradiation of Shrimp 12 3.15
Study of Irradiated-Pasteurized Fishery Products 12 3.15
QUALITY CONTROL, TESTS
Determination of Malonaldehyde as an Index of Rancidity in Nut Meats 18 7.879
REGULATIONS
Seabed Resources: The Problems of Adolescence 24 9.3
The Canadian Arctic Waters Pollution Prevention Act: An Analysis 25 9.3
Law of the Sea Needs for the 1970's 25 9.3
Recent Developments in the Law of the Seas II: A Synopsis 25 9.3
[Technical Progress, Pollution, and Recent Development in the Law of the Sea in Canada, Particularly With Regard to the Arctic] 25 9.3
SANITATION, PLANT
Fishplant Sanitation and Cleaning Procedures 9 2.3
Tips on CIP-ing Processing Equipment 9 2.3
Iodophors in Food and Beverage Manufacture 10 2.3
SAURY, PACIFIC
Pacific Saury (Cololabis saira). A Review of Stocks, Harvesting Techniques, Processing Methods and Markets 6 1.9
SPOILAGE, BACTERIAL
Symposium on Microbial Changes in Foods 7 2.01
Bacteria Active in the Spoilage of Certain Sea Foods 8 2.01
Quantitative and Qualitative Changes of Microflora in a Skin Slime of Cod-Fish Stored in a Sterile Ice 7 2.00
SPOILAGE, GENERAL
Lipid Changes Associated With the Degradation of Fish Tissue 18 8.7
STANDARDS
Die Codex Alimentarius Standards für Öle und Fette II 4 0.4
TOXICOLOGY
Binding of DDT to Lecithin 10 2.9
Some Chemical and Physical Properties of Two Toxins From the Red-Tide Organism, Gymnodinium breve 15 5.7
VITAMINS, MISCELLANEOUS
Ceroid in the Products of Conception of Normal and Vitamin E-Deficient Rats

Author	Page	Code
Amoore, J. E.	2	0.3
Aron, William I.	19	9.10
Asano, Yusuke	4	0.6
Bertilsson, Leif	1	0.35
Bruni, G.	17	6.32
Burgess, John	7	2.1128
Cann, D. C.	4	0.5
Carlson, V. R.	9	2.3
Carnahan, Burt K.	25	9.3
Catignani, George L., Jr.	6	0.7
Ceronik, Edward	13	0.5
Champion, Robert Morrell	12	3.15
Chapman, M. John	2	0.38
Chatterjee, Ashim B.	10	2.9
Chin, Christopher	2	0.38
Cook, Richard A.	5	0.7
Cormier, Milton J.	2	0.35
Cotariu, Dita	3	0.38
Couch, J. R.	15	6.190
Crosby, Donald G.	22	9.19
Dąbrowski, Teofil	19	8.0
Daniel, Wendell A.	3	0.5
Danilov, N. A.	13	3.336
Daniszewski, Andrzej	23	9.2
Davanzo, S.	17	6.32
Davis, J. G.	10	2.3
De Goracuchi, C.	17	6.32
De Haas, Herman	5	0.7
Dilot, Rolf Magnus	11	3.2383
Dinning, James S.	6	0.7
Dominova, S. R.	14	4.13
Doyle, John P.	9	2.3
Duckworth, R. B.	3	0.6
Dwyer, Michael J.	20	9.12
Eichler, J. (pat.)	10	2.3
Elder, Robert L.	5	0.8
Ellison, Jane S.	3	0.5
Enci, H.	15	4.62
Fanning, Kent A.	20	9.11
Farber, Jane F.	13	3.60
Fletcher, G. L.	21	9.19
Fox, M. R. Spivey	4	0.7
Fox, William E.	18	6.54
Fry, Bert E., Jr.	4	0.7
Fuss, Charles M., Jr.	6	1.22
Gibson, D. M.	7	2.01
Gill, Robert L.	21	9.16
Gnaedinger, R. H.	18	8.59
Goering, John J.	17	6.30
Gottschalk, Michael T.	17	6.30
Gould, G. A.	9	2.3
Granata, A. J.	11	3.234[illegible]
Graveley, Oscar W.	11	3.23[illegible]3
Greenland, Donald C.	21	9.16
Greiff, Donald	13	3.60
Greig, R. A.	18	8.59
Gruenewald, Th.	11	3.15
Gundaker, Walter E.	5	0.8
Gurdon, J. B.	1	0.321
Hale, Malcolm B.	18	6.54
Hall, James C.	21	9.16
Haque, R.	4	0.4
Harland, Barbara F.	4	0.7
Harman, D.	3	0.7
Harms, R. H.	6	0.7
Hartroft, W. Stanley	15	5.7
Heighway, Arthur J. (rev.)	25	9.6
Hendrie, Margaret S.	7	2.01
Herbert, R. A.	7	2.01
Hintz, Lane	7	2.00
Hobbs, G.	4	0.5
Hogue, D. E.	6	0.7
Holland, David C.	18	7.879
Holland, H. D.	20	9.12
Hori, Kazuo	2	0.35
Horowitz, I.	15	5.7
Horsley, R. W.	4	0.5
Huang, T. L.	22	9.16
Hughes, Steven E.	6	1.9
Hung, C. P.	22	9.16
Idler, D. R.	13	4.13
--	14	4.13
Idler, David R.	13	4.19
Ingram, M.	7	2.01
Inoue, Michael Shigeru	6	1.9
Ishida, Yoichi	4	0.6
Jacobson, Jon L.	25	9.3
Jara, Stanisław	8	2.01
Jarowski, C. I.	2	0.35
Jobmann, P.	9	2.3
Judd, Stan	25	9.6
Karnicka, Barbara	19	8.0
Khusid, A. O.	13	3.336
Kim, Sangduk	1	0.32
Kinnear, Brian S.	6	1.22
Kirk, R. G.	21	9.14
Knobl, George M., Jr.	17	7.53
--	18	6.54
Kolakowska, Anna	19	8.0
Kołakowski, Edward	19	8.0
Kuraptsev, P. A.	13	3.336
Kuwayama, Hideo	14	4.11
Lander, Robert H.	22	9.16
Lane, C. D.	1	0.321
Lang, Konrad	14	4.0
Lasaga, Antonio C.	20	9.12
Learson, R. J.	12	3.15
Lebedinskii, N. A.	21	9.13
Lee, John W.	2	0.35
Leifson, Einar	4	0.5
Liscom, Kenneth L.	22	9.16
Lokar, L. Coassini	17	6.32
Loring, David C.	24	9.3
Mackie, A. M.	1	0.34
Marbaix, G.	1	0.321
Martin, Dean F.	10	2.9
Mason, Curtis	19	9.11
Mathews, Stephen B.	23	9.2
Mathias, M. M.	6	0.7
Mattern, Carl F. T.	3	0.5
Maxfield, Galen H.	22	9.16
McCabe, Michael J.	25	9.3
McNeill, Deborah A.	17	6.54
McRoy, C. Peter	17	6.30
Mendenhall, Vivian	15	6.
Michael, J.	10	2.3
Miller, Harry, Jr.	17	7.53
Mitchener, Marian	5	0.7
Morin, Jacques-Yuan	25	9.3
Morishita, Shigeyoshi	5	0.7
Morris, Leo	16	4.80
Moskalenko, N. F.	12	3.336
Mueller, Mary	17	6.30
Muenzner, R.	11	3.15
Muramatsu, Keiichiro	5	0.7
Nagakura, Minoru	14	4.11
Nagano, Y.	15	4.60
Nakamura, S. (pat.)	14	3.63
Nakayama, K.	15	4.60
Neujahr, Halina Y.	1	0.35
Newton, W. Frank	24	9.3
Nickelson, R.	4	0.5
Niegolewski, Andrzej	23	9.2
Nordeng, Hans	20	9.12
Novotný, M.	17	7.0
Odagiri, Hisashi	5	0.7
O'Farrell, R. C.	25	9.6
Ogorodnikov, L. S.	13	3.336
Okumura, S.	15	4.62
Osipov, B. A.	13	3.336
Ota, S.	15	4.62
Otey, M. C.	2	0.35
Paik, Woon Ki	1	0.32
Pannella, Giorgio	21	9.125
Petukhov, V. V.	13	3.336
Piaszczyński, Wacław	23	9.2
Piatek, Mieczyław	19	9.12
Pilson, Michael E. Q.	20	9.11
Plocain, J.	18	6.54
Ploquin, J.	18	6.54
Pond, Wilson G.	17	6.54
Puccini, A. V.	2	0.35
Radke, Frederick H.	5	0.7
Robbins, R. C.	6	0.7
Ronsivalli, L. J.	12	3.15
Rowe, Terence W. G.	14	3.60
Rubin, J.	12	3.2349
Ruvolo, Ignazio J.	25	9.3
Safe, L. M.	13	4.19
Sainsbury, John C.	25	9.6
Samejima, H.	15	4.60
Schertel, M. E.	4	0.7
Schiroli, C. (pat.)	12	3.336
Schmedding, D.	4	0.4
Schmidt, M.	18	6.54
Schmitt, M.	18	6.54
Schrader, Hans-Joachim	20	9.11
Schroeder, Henry A.	5	0.7
Schwartz, M. S.	12	3.15
Seiden, Paul	16	4.81
Seligmann, Edward B., Jr.	13	3.60
Şerban, M.	3	0.38
Shewan, J. M.	7	2.01
Simpson, Charles F.	6	0.7
Smith, D. S. H.	1	0.34
Smith, Stanford H.	19	9.10
Snook, Jean Twombly	17	6.54
Snyder, Wesley	17	6.54
Sobolewska-Ceronik, Krystyna	8	2.01
--	13	0.5
Sorensen, Robert M.	19	9.11
Stepanov, L. J.	5	0.8
Stillings, Bruce R.	17	6.54
--	18	6.54
Stoker, Sam	17	6.30
Stolting, Walter H.	23	9.4
Sudakov, N. V.	3	0.5
Takeuchi, Hisanao	5	0.7
Tinsley, I. J.	4	0.4
Tucker, Richard K.	22	9.19
Turner, A. B.	1	0.34
Usui, Yutaka	14	4.11
Vanderzant, C.	4	0.5
Walker, Earl F., Jr.	17	6.54
Wampler, John E.	2	0.35
Wayne, M. Howard	25	9.3
Weeks, Cora E.	4	0.7
Wessels, H.	18	8.7
Wilkes, Daniel	25	9.3
Wilson, Barbara B.	4	0.5
Winitz, M.	2	0.35
Wiseman, P.	13	4.13
--	13	4.19
--	14	4.13
Wold, Finn	2	0.38
Wood, Garnett	7	2.00
Woodland, H. R.	1	0.321
Zaleski, Stanisław	8	2.01
--	13	0.5
Zlatkis, A.	17	7.0

Gurdon, J. B.

1 0.321 Mathias, M. M.

6 0.7

Subject	Page	Code
AGENCIES		
Fishery Research Chaos. Need for Reappraisal of Scientists' Role	41	9.4
ANALYSIS, BIOLOGICAL		
Evaluation of Algal Assay Procedures -- PAAP Batch Test	25	7.9
ANALYSIS, MISCELLANEOUS		
Methyl Mercury and Inorganic Mercury Collection by a Selective Chelating Resin	23	7.42
Determination of Cobalt and Nickel in the Whole Blood, Plasma, and Fibrinogen of Rabbits by Atomic-Absorption Spectrophotometry	24	7.42
Determination of Copper in Fish Tissues by Atomic Absorption Spectrophotometry	24	7.42
Determination of Nitrilotriacetic Acid in Inland Waters by Gas Chromatography of the Trimethyl Ester	24	7.43
Investigation of Free Radicals in Gamma-Irradiated Food Products by the Method of Electron Paramagnetic Resonance	24	7.1
Neutron Activation Determination of Traces of Mercury in Biological Systems	24	7.42
Radiotracer Technique for the Study *in vivo* of the Biological Pathway of Heavy Metals in Aquatic Organisms	24	7.42
Recording of Meat and Fish Spectra	24	7.43
Studies on Disc-Electrophoretic Patterns of Fish Muscle Protein for Species Identification of Edible Fish I.	24	7.84
Determination of Insecticide Residues in Edible Oils and Fats	25	7.89
A Simple Field Technique for Obtaining Small Samples of Muscle From Living Fish	26	7.9
ANALYSIS, ORGANIC		
Determination of Carbaryl (1-Naphthyl N-Methyl Carbamate) in Fish Tissues by Spectrophotofluorescence	24	7.49
Nitrosamines in Foods.		
III. Extraction and Identification of Secondary Amines in Foods	25	7.89
IV. Distribution of Secondary Amines in Foods	25	7.89
ANALYSIS, ORGANIC -- OILS		
Changes in Lipid Components During Frozen Storage of Fish.		
I. Extraction and Separation of Lipids	24	7.53
AQUACULTURE		
Georgia Catfish Production Study Evaluates Technique	31	9.16
Method of Fish Culture (U.S. Pat. 3,602,194)	31	9.15
AQUACULTURE -- FEEDING AND NUTRITION OF FISH		
Calorie-to-Protein Ratio for Brook Trout (*Salvelinus fontinalis*)	29	9.14
A Commercial Process for Water-Stable Fish Feeds	29	9.14
Feed for Culturing Fish and Crustacea Larvae (U.S. Pat. 3,576,643)	38	9.14
AQUACULTURE -- REARING OF FISH		
Notes on Experimental Rearing of Swamp Eel	32	9.16
AUTHOR INDEX	47	
BACTERIOLOGY		
Effect of Illumination on the Biosynthesis of Carotenoids by Hydrocarbon-Oxidizing Mycobacteria	3	0.5
Effects of Sodium Chloride on Outgrowth and Toxin Production of *Clostridium botulinum* Type E in Cod Homogenates	3	0.5
Monitoring of Low-Level Virus in Natural Waters	4	0.5
Structural Changes During Lysis of a Psychrophilic Marine Bacterium	4	0.5
Bacterial Counts of Commercial Fish Diets	23	7.85
BIBLIOGRAPHIES		
Monterey Bay Bibliography	41	9.6
BIOCHEMISTRY		
Binding of Carcinogenic Aromatic Amine to Rat Liver Nuclear Acidic Proteins *in vivo*	1	0.35
Isolation and Some Properties of a Succinylated Protein-Lipid Complex Derived From Calf Brain Myelin	2	0.35
Structure of Yellow Fin Tuna Metmyoglobin at 6Å Resolution	2	0.321
Ion Binding by Synthetic Macrocyclic Compounds	3	0.34
Evaluation of Available Energy of Aliphatic Chemicals by Rats. An Application of Bioassay of Energy to Mono-Gastric Animal	4	0.39
On the Analysis of Long-Chain Alkane Diols and Glycerol Ethers in Biochemical Studies	18	4.11
BIOCHEMISTRY OF FISH		
Crystal Data for Low Molecular Weight Albumins of Carp	1	0.321
Wax Esters in Fish: Turnover of Oleic Acid in Wax Esters and Triglycerides of Gouramis	1	0.36
Amino Acid Contents of the Brain and the Muscle of Young Salmon (*Salmo salar* L.) at Parr and Smolt Stages	2	0.322
Lysosomal Triglyceride Lipase From the Lateral Line Tissue of Rainbow Trout (*Salmo gairdneri*)	2	0.38
Acid Phosphomonoesterase in Some Species of Marine Mollusks	3	0.38
[Differentiation of Two Cathepsins From Cod Muscle]	3	0.38
Requirement of the Adrenal for Certain Urine Electrolyte Effects of Salmon Calcitonin in Rats	3	0.39
Brain Acetylcholinesterase From Cutthroat Trout	4	0.38
Heat Stability of Water-Soluble Esterases of Poikilothermic Animals	5	0.38
Dynamics of the Resistance of Sturgeon to Phenol in the Early Stages of Ontogenesis	27	9.13
Analysis of Seasonal Histochemical Changes in the Liver of the Pike Perch, *Lucioperca lucioperca*	28	9.13
Composition of Fatty Acids in the Neutral Lipids of Spring- and Fall-Breeding Baltic Herring Roe, Fingerlings, and Adults in the Gulf of Riga of the Baltic Sea	28	8.53
Dynamics of Quantitative Changes in Trace Elements in Carp as a Result of the Action of Algicidal Doses of Polymetallic Products and Zinc Filter Cake	28	9.13
Importance of Ingestion in Chromium-51 Accumulation by *Crassostrea virginica*	28	9.13
Buoyancy Regulation in Deep Diving Whales	29	9.13
Kinetics of Drug Absorption in Goldfish	29	9.13
Changes in Blood Lactic Acid Concentrations in Alewives (*Alosa pseudoharengus*) During Passage Through a Pool and Weir Fishway	30	9.13
Chemoreception in the Lateral-Line Organs of Teleosts	30	9.13
Functional Properties of Fish Hemoglobins.		
I. Oxygen Equilibrium of Trout Hemoglobin	40	9.13
BYPRODUCTS FOR FOOD		
Fish Egg Product (Jap. Pat. 16133/71)	21	6.54
Collagen-Coated Foodstuffs, Particularly Sausages (Br. Pat. 1,232,801)	22	6.54
Fatty Food Rendering (Br. Pat. 1,219,466)	22	6.54
Process for Manufacturing a Protein Concentrate From Fish Roe (W. Ger. Pat. Appl. 1,492,966)	22	6.54
Process for Preparing Animal Foodstuffs Containing Meat (Br. Pat. 1,231,110)	22	6.50
BYPRODUCTS, MISCELLANEOUS		
Skin-Protective Detergents (Jap. Pat. 23620/70)	22	6.86
CANNED FISH		
Storage of Norwegian Canned Foods	17	3.34
CHEMISTRY		
Browning of Foods by Microorganisms.		
I. Browning of Fish Jelly Products	4	0.33
II. Effects of Carbohydrates, Proteins, and Amino Acids on Browning	4	0.33
CHEMISTRY OF LIPIDS		
Progress in the Chemistry of Fats and Other Lipids, Vol. 10	1	0.31
Progress in the Chemistry of Fats and Other Lipids, Vol. 11, Pt. 1	2	0.31
COMPOSITION, ORGANIC		
Characteristics of the Composition of Sperm Whale Oil	17	4.14
The Distribution of Saturated and Isoprenoid Fatty Acids in the Lipids of Three Species of Molluscs, *Littorina littorea*, *Crassostrea virginica* and *Venus mercenaria*	18	4.1
Glyceryl Ethers in *Stromateus maculatus*	25	8.53
Levels of Constituents of Glycoproteins in the Sera of Pacific Salmon	25	8.5
Serum Lipoproteins of Killer Whales	25	8.51
Amino Acid and Fatty Acid Composition of Tissues of the Dungeness Crab (*Cancer magister*)	26	8.5
Fish Egg Proteins	26	8.51

Subject	Page	Code
COMPOSITION, ORGANIC--Continued		
Levels and Dynamics of Some Nitrogen Fractions in the Muscle Tissue of Fishes. II. Extractive Substances and Proteins Soluble and Insoluble in 0.6M Potassium Chloride	26	8.51
Lipids of the Marine Urochordate Pyura chilensis	26	8.53
[Protamines From the Studies of E. Waldschmidt-Leitz et al. IX. Thynnin, the Protamine of Tuna Fish]	26	8.51
Isolation of DNA Alkali Metal Salt From Soft Roe of Fish (Jap. Pat. 08,310/71)	27	8.59
Steroids of a Chondrostean: Corticosteroids and Testosterone in the Plasma of the American Atlantic Sturgeon, Acipenser oxyrhynchus Mitchill	27	8.59
Two Forms of Dipeptidase in Cod Muscle	28	8.59
CONSERVATION		
A Systems View of Fishery Management With Some Notes on the Tuna Fisheries	30	9.17
CONTAINERS -- CANNED FISH		
Food Canning in Rigid and Flexible Packages	18	3.338
DISEASES OF FISH		
Visceral Granuloma in Brook Trout (Salvelinus fontinalis)	32	9.15
DRIED FISH		
Dried Fish Product (Jap. Pat. 10895/71)	18	3.60
Equilibrium Moisture Measurement of Foodstuffs	18	3.61
DRIED FISH -- PROCESSING		
A Practical Method for Drying Freshwater Fish	17	3.61
ECONOMICS		
Toward a Non-Malthusian Population Policy	38	9.2
ENZYMES		
Arginine Kinase (Arthropod Muscle)	3	0.38
Carboxy-Terminal Region of Sturgeon Muscle Aldolase	4	0.38
EQUIPMENT, LABORATORY		
A Bidirectional Recording Gasometer With Solid State Sensing Element	1	0.118
A Sensor for Detecting the Presence of a Lobster (Homarus americanus) in a Burrow	2	0.119
EQUIPMENT, PLANT		
Fish-Filleting Apparatus (U.S. Pat. 3,596,308)	12	2.3
Gowen's Fish Mold Gear Assures Uniform Blocks	15	3.231
Crab-Processing Machine (U.S. Pat. 3,596,310)	16	3.231
Process and Device for Glazing Deep-Frozen Blocks of Fish (W. Ger. Pat. Appl. 1,501,298)	16	3.231
FERTILIZER		
Liquid Fertilizer From Shrimp and Fish Wastes	20	6.18
FISHERIES, CENTRAL AMERICAN AND MEXICAN		
The Potential for Fishery Development in the Caribbean and Adjacent Seas	8	1.0119
FISHERIES, GULF AND CARIBBEAN		
Proceedings of the 23rd Annual Session of the Gulf and Caribbean Fisheries Institute	41	9.6
Advances in Pacific Shrimp Culture	41	9.6
Comments on Economic and Financial Aspects of the Gulf Fisheries	41	9.6
The Distribution of Sediment Properties and Shrimp Catch on Two Shrimping Grounds on the Continental Shelf of the Gulf of Mexico	41	9.6
Dynamic Factors Affecting the Performance of the Antillean Fish Trap	41	9.6
Fisheries and the IDOE [International Decade of Ocean Exploration]	41	9.6
An Improved Field Method for Quality Evaluation of Shrimp Held in Refrigerated Brine and Ice	41	9.6
Informal Comments on Foreign Competition and the U.S. Fisheries	41	9.6
Management Guidelines for Predicting Brown Shrimp, Penaeus aztecus, Production in Louisiana	41	9.6
Report From Malta	41	9.6
Soviet Fisheries and Fisheries Research Off the East Coast of the United States	41	9.6
Status and Potential of the Fishery in the Caribbean	41	9.6
United Nations Development Program Food and Agriculture Organization of the United Nations Fishery Development Projects in the Caribbean	41	9.6
Evaluating, Planning and Managing Risk Ventures	42	9.6
Fishermen's Protective Fund	42	9.6
Fish Protein Concentrate: The Growth of an Industry	42	9.6
A Food Technologist Looks at Fish Protein Concentrate	42	9.6

Subject	Page	Code
FROZEN FISH -- PROCESSING		
Freezing and Storage Life of Blue Crab Claws	15	3.234
Evaluation of Techniques and Equipment for Thawing Frozen Fish	16	3.27
FROZEN FISH -- STORAGE CHANGES		
Parameters of Texture Change in Processed Fish: Myosin Denaturation	18	3.2495
FROZEN FISH -- THAWING		
Dielectric Heating Process (Br. Pat. 1,224,944)	16	3.27
GEAR, FISHING		
Gear Studies at Aberdeen Laboratory	7	2.110
The Heavy Tickler Chain -- Right or Wrong?	9	2.1121
Preliminary Notes on the Development of an Electrical Tickler Chain for Sole (Solea solea L.)	9	2.12
Report on the Development of an Electrified Shrimp-Trawl in the Netherlands	9	2.1121
History and Development of Surf Clam Harvesting Gear	11	2.1128
Oyster Dredging System (U.S. Pat. 3,608,217)	11	2.1128
Pond-Raised Channel Catfish: The Design of Boom-Mounted Brailers To Move Them	12	2.1129
Trolling Underwater Fishing Kite (U.S. Pat. 3,613,290)	12	2.1122
ICHTHYOLOGY		
Reflecting Spheres in the Eyes of Weakfishes (Sciaenidae)	27	9.125
Iridescent Corneas in Fishes	28	9.125
Fluid Friction of Fish Slimes	30	9.13
INSTRUMENTS, FISH DETECTING		
[The Echo Integrator. An Apparatus for Measuring Fish Density]	8	2.116
INTERNATIONAL AFFAIRS		
Law, Science, and the Ocean	39	9.3
[Offshore Technology Conference]	39	9.3
Current International Issues Relating to the Law of the Sea	39	9.3
The Future of Our Continental Shelf and the Seabeds	39	9.3
National Security Interests in Ocean Space	39	9.3
Problems of Legal Security of the World Hard Minerals Industry in the International Ocean	39	9.3
Some Unresolved Issues on the Law of the Sea	39	9.3
The United States Proposal for Legal Regulation of Seabed Mineral Exploitation Beyond National Jurisdiction	39	9.3
United States Seabed Minerals Policy	39	9.3
Comments on Current International Issues Relating to the Law of the Sea	40	9.3
Fisheries Considerations of Ocean Space	40	9.3
Hard Mineral Development Under the Outer Continental Shelf Lands Act -- Legal and Economic Requirements of the Industry	40	9.3
Rights of Coastal Nations to the Continental Margins	40	9.3
Technology Review	39	9.3
An International Convention on Environment Cooperation Among Nations: Proposed Draft, Policies and Goals	40	9.3
The Seabed Question in Context: One of the Many Issues for the 1973 Conference	40	9.3
The United States Draft Treaty on the International Seabed Area -- Basic Principles	40	9.3
JOURNALS		
Pesticide Journal	42	9.6
NEW PRODUCTS -- FISH		
Fish Fillet Product (Can. Pat. 869,948)	11	2.06
Simulated Abalone (Can. Pat. 870,548)	12	2.06
NUTRITION		
Iron Deficiency Lipemia in the Rat and Chick	5	0.7
The Nutritive Value of Single Foods	5	0.7
OCEANOGRAPHY		
Deposition of Extraterrestrial Nickel in Marine Sediments	27	9.11
What the Chemists Are Learning About the Ocean (Chemical Oceanography in Europe)	28	9.11
OILS -- ANALYSIS		
Analysis of Free Fatty Acids	17	4.11
OILS -- CHEMICAL PROPERTIES		
Biochemical Studies of Shellfish Lipids. XI. Isolation of Sphingomyelin and Its Fatty Acid Components	17	4.12
Erythrocyte Lipids of Atlantic Cod, Gadus morhua	17	4.1

Subject	Page	Code
Nightlighting -- A Harvesting Strategy for Underutilized Coastal	42	9.6

Subject	Page	Code
OILS -- COMPOSITION		
The Lipids of Krill (Euphausia Species) and Red Crab (Pleuroncodes		

Nightlighting -- A Harvesting Strategy for Underutilized Coastal Pelagic Schoolfishes	42	9.6
Optimal Investment and Financial Strategies in Shrimp Fishing	42	9.6
Porpoise Fisheries in the Southern Caribbean -- Present Utilizations and Future Potentials	42	9.6
Refining Shrimp Culture Methods: The Effect of Temperature on Early Stages of the Commercial Pink Shrimp	42	9.6
Results of Cooperative Investigations -- A Pilot Study of the Eastern Gulf of Mexico	42	9.6
Some Economic Aspects of Pink Shrimp Farming in Florida	42	9.6
Why Merge?	42	9.6
FISHING METHODS -- GILL NETTING		
Net Avoidance Behavior in American Shad (Alosa sapidissima) as Observed by Ultrasonic Tracking Techniques	11	2.1476
FISHING METHODS -- TRAWLING		
Trawls and Trawling	10	2.1471
FISH MEAL -- UTILIZATION		
Economic Utilization of Crustacean Meals	21	6.59
Shrimp Meal -- A New Look at an Old Product	21	6.50
FISH MEAL AND OIL -- MANUFACTURE		
Influence of the Production Process on the Content of Folic Acid in Fish Meals	19	6.139
Protein Being Retrieved	19	6.130
Catalytic Combustion of Exhaust Air in Oils and Fats Plants for the Reduction of Odour	20	6.135
FISH MEAL AND SOLUBLES -- NUTRITIVE VALUE		
Protein Quality of Variously Processed Fish Meals From Various Starting Materials. II. Rate of Liberation of Essential Amino Acids in Fish Meals Determined Microbiologically After Enzymic Hydrolysis	26	7.89
FISH PROTEIN CONCENTRATE		
Comparative Utilization of Casein, Fish Protein Concentrate and Isolated Soybean Protein in Liquid Diets for Growth of Baby Pigs	21	6.55
Fish Extraction (U.S. Pat. 3,565,634)	21	6.54
Fish Protein Concentrate: A New Source of Dietary Protein	21	6.54
Survival of Microorganisms in Fish Protein Concentrate Stored Under Controlled Conditions	22	6.54
FLATFISH		
On the Orientation of the Plaice (Pleuronectes platessa L.) I. Evidence for Orientating Factors Derived From the ICES Transplantation Experiments in the Years 1904-1909	7	1.69
FLAVOR AND ODOR		
A Review of the Literature Concerned With Flavor Research as It Applies to the Problems of the Flavor Industry	6	0.6
Fish Odor of Cooked Horse Mackerel	26	7.80
FOOD ADDITIVES		
Rationale and Technology of Food Fortification With Vitamins, Minerals and Amino Acids	6	0.6
FOOD TECHNOLOGY		
Development of Leaf Protein Concentrates I.	5	0.6
Food Processing Reviews	5	0.6
Enzymes in Food Processing and Products 1972	5	0.6
Seafood Processing 1971	5	0.6
FORECASTING, TECHNOLOGICAL		
Technological Forecasting: The Delphi Technique	37	9.2
FRESH FISH -- HANDLING		
The Use of Elastrator Rings for Binding Crab Claws	12	2.15
FRESH FISH -- PROCESSING		
Shrimp Processing (U.S. Pat. 3,581,652)	8	2.3
Blowing Oysters for Increased Salt Content	13	2.3
Bone-Separation (U.S. Pat. 3,580,725)	13	2.3
Improvements in or Relating to the Washing of Gutted Fish (Br. Pat. 1,233,166)	13	2.3
A New Concept in Blanching	13	2.3
Scallop Processing (Br. Pat. 1,229,601)	13	2.3
Shellfish Processing (Jap. Pat. 10898/71)	13	2.3
Apparatus for Cooking Foodstuffs (U.S. Pat. 3,613,550)	14	2.3
Apparatus for Finely Comminuting Meat or the Like (U.S. Pat. 3,613,755)	14	2.3
Culinary Utensil (U. S. Pat. 3,609,800)	14	2.3
Cuttlefish Processing (Jap. Pat. 16129/71)	14	2.3
OILS -- COMPOSITION		
The Lipids of Krill (Euphausia Species) and Red Crab (Pleuroncodes planipes)	18	4.13
Observations of Free-Swimming Porpoises and Whale Schools and Studies of the Chemistry of Head Oil in Porpoises	19	4.2
Pristane and Other Hydrocarbons in Some Freshwater and Marine Fish Oils	19	4.13
On the Sterols of Mollusks, Snails and Bivalves	20	4.13
OILS -- NUTRITIVE PROPERTIES		
Cholelithias in Rabbits: Effects of Cod Liver Oil on Dissolution of Gallstones	19	4.89
OILS -- OXIDATION		
Oxidation of Lipids in Fish Meal	20	4.5
The Oxidation of Salted Margarine	20	4.21
OILS -- REFINING		
Fat Purification (Br. Pat. 1,230,409)	20	6.137
OILS -- UTILIZATION		
Composition for the Treatment or Washing of Hair (Fr. Pat. 1,601,008)	19	4.89
Fish Oil Alkyds. II.	20	4.83
Modified Alkyd Resins for Coating Compositions (Ind. Pat. 112,474)	20	4.83
PACKAGING		
Materials Based on Polyvinylchloride for Packaging Food Products	14	2.43
PARASITES OF FISH		
Physiology of Fish Parasites	27	9.15
(Symposia of the British Society for Parasitology, Vol. 8) Aspects of Fish Parasitology	32	9.15
PATHOLOGY		
Books of Interest to Pathologists	6	0.6
PLANTS, AQUATIC -- ANALYSIS		
Conformational Energy Calculations of Alginic Acid	19	6.34
PLANTS, AQUATIC -- COMPOSITION		
Content of α-Tocopherol in Some Blue-Green Algae	20	6.32
Distribution of 21:6 Hydrocarbon and Its Relation to 22:6 Fatty Acid in Algae	20	6.32
Studies on Utilization of Agar. Part X. Some Properties of Agarose and Agaropectin Isolated From Various Mucilaginous Substances of Red Seaweeds	20	6.33
POLLUTANTS		
Report of the Seminar on Methods of Detection, Measurement and Monitoring of Pollutants in the Marine Environment	35	9.19
POLLUTANTS -- DISTRIBUTION		
Mercury in a Greenland Ice Sheet: Evidence of Recent Input by Man	6	0.9
Dust Transported in the North-east and South-east Trade Winds in the Atlantic Ocean	36	9.19
Pollution of the Seas	36	9.19
Pesticides Around Us	37	9.19
POLLUTANTS -- EFFECTS ON THE ENVIRONMENT		
(Toxicology)	37	9.19
Effects of Oil and Oil Dispersants on the Marine Environment	38	9.19
POLLUTANTS -- EFFECTS ON FLORA AND FAUNA		
DDT: Disrupted Osmoregulatory Events in the Intestine of the Eel Anguilla rostrata Adapted to Seawater	31	9.19
Effect of the Base Components of Detergents From the Petrochemical Industry on Some Marine Benthic Invertebrates	32	9.19
Survival of Young Fish in the Discharge Canal of a Nuclear Power Plant	33	9.19
Handbook of Toxicity of Pesticides to Wildlife	34	9.19
Thermal Tolerance of Juvenile Pacific Salmon and Steelhead Trout in Relation to Supersaturation of Nitrogen Gas	34	9.19
Toxic Action of Water Soluble Pollutants on Freshwater Fish	35	9.19
Effect of Elementary Phosphorus on Fish (Pathophysiological Studies)	36	9.19
Effect of Some Phosphorus Halides on Fish During Ontogenesis	36	9.19
Review Paper: Measurement of Pollutant Toxicity to Fish -- III. Sublethal Effects and "Safe" Concentrations	36	9.19
The Toxicity of 2,4-D and Picloram Herbicides to Fish	36	9.19
Histopathologic Lesions in Cutthroat Trout (Salmo clarki) Exposed Chronically to the Insecticide Endrin	37	9.19
Pesticides and the Western Grebe. A Study of Pesticide Survival and Trophic Concentration at Clear Lake, Lake County, California	38	9.19
POLLUTANTS -- EFFECTS ON PEOPLE		
DDT May Be Good for People	34	9.19

Subject	Page	Code
POLLUTANTS -- IDENTIFICATION		
Detection and Quantitation of Pollutants	34	9.19
Public Perceptions of Water Quality	35	9.19
Is Mercury From Hawaiian Volcanoes a Natural Source of Pollution?	36	9.19
Chemical Wastes in the Sea: New Forms of Marine Pollution	38	9.19
POLLUTANTS -- RESIDUES		
DDT Residues: Distribution of Concentrations in Emerita analoga (Stimpson) Along Coastal California	33	9.19
Strontium-90 Concentration Factors of Lake Plankton, Macrophytes, and Substrates	33	9.19
Residues of DDT and Its Metabolites in Tissues of Adriatic Clupeiforms	34	9.19
Organochlorine Pesticides in Nursing Fur Seal Pups	35	9.19
A Study on the Radioactive Contamination of Marine Products	36	9.19
Uranium Content and the Activity Ratio Uranium-234/Uranium-238 in Marine Organisms and Seawater in the Western North Pacific	42	9.19
POLLUTION		
Marine Pollution Symposium	35	9.19
Amenities Rights -- Parallels to Pollution Taxes	35	9.19
Control of Estuarine Pollution	35	9.19
The Economics of Sewage Disposal in a Coastal Urban Area -- A Case Study of the Monterey Peninsula, California	35	9.19
The Externalities of a Torrey Canyon Situation; An Impetus for Change in Legislation	35	9.19
International Control of Marine Pollution	35	9.19
International Law and Marine Pollution: Radioactive Waste and 'Other Hazardous Substances'	35	9.19
Radioactive Waste and the Environment	35	9.19
Report of the Third Session of the IMCO/FAO/UNESCO/WMO/WHO/IAEA/UN Joint Group of Experts on the Scientific Aspects of Marine Pollution (GESAMP)	35	9.19
Report of the FAO Technical Conference on Marine Pollution and Its Effects on Living Resources and Fishing	38	9.19
POLLUTION -- ABATEMENT		
The Economist's Approach to Pollution and Its Control	31	9.19
Control of Marine Pollution	33	9.19
Disposal of Wastes From Swine Feeding Floors To Minimize Stream Pollution	37	9.19
POLLUTION -- ECONOMICS		
A Seminar Exercise in Forecasting Ecological Changes: Pollution From Rising Industrial Output	32	9.19
Economic Techniques for Environmental Problems	38	9.2
POLLUTION -- LAWS		
PCB's: Leaks of Toxic Substances Raises Issue of Effects, Regulation	32	9.19
PRESERVATION -- ANTISEPTIC ICES		
Ice Fish Preservation (Jap. Pat. 10272/71)	16	3.17
PRESERVATION -- IRRADIATION		
The Effect of γ-Irradiation on the Amino Acid Content of Proteins	15	3.15
Radurization of Scampi, Shrimp, and Cod	15	3.15
Irradiation Preservation of Foods. Part I. Prolongation of the Keeping Quality of Fresh Fish by Radiation Pasteurization	16	3.15
PRESERVATIVES		
Investigation Into the Stability of Sorbic Acid	15	3.12
Lobster Processing (Jap. Pat. 15654/71)	15	3.12
Packaging of Foodstuffs (Br. Pat. 1,211,349)	15	3.12
Effect of Sodium Citrate on the Keeping Quality of Frozen Surimi (Frozen Fish Paste)	16	3.12
Polyphosphate Treatment of Cod Muscle	16	3.11
Preservative (Jap. Pat. 10020/71)	16	3.12
Preservative Systems (Jap. Pat. 13660/71)	16	3.12
Preservative Systems (Jap. Pat. 13661/71)	16	3.12
Fish Paste Product (Jap. Pat. 10029/71)	17	3.12
Compositions for Treating Postmortem Melanogenesis in Shellfish (Sp. Pat. 364,763)	18	3.11
PUBLIC ADMINISTRATION		
The Law and Our Environment	39	9.3
Anti-Pollution Legislation and Its Enforcement: Empirical Study	39	9.3
Common Law Remedies and Protection of the Environment	39	9.3
PUBLIC ADMINISTRATION--Continued		
Government and the Environment: A Need for Public Participation	39	9.3
International Law and Pollution of International Rivers and Lakes	39	9.3
Legal Problems in the Protection of Recreational Values	39	9.3
Legal Techniques for Pollution Control: The Role of the Public	39	9.3
Locus Standi and Environmental Control: A Policy for Comparison	39	9.3
Municipal Control of Air Pollution in British Columbia	39	9.3
Oil Pollution Problems on the Pacific Coast	39	9.3
The Systems Approach and Public Policy	40	9.3
The United States Department of Commerce: Serving a Growing Economy and a Growing People	42	9.4
QUALITY CONTROL		
FDA's Quality Assurance Programs: Tools for Compliance	23	7.8
Octopine in Postmortem Adductor Muscle of the Sea Scallop (Placopecten magellanicus)	27	8.8
SANITATION		
Experience With Agar Sausages as Aids in Judging Hygiene in Butchers' Shops and in Prepacked Products	26	7.89
SANITATION -- DISINFECTANTS		
The Classification of Disinfectants Which Are Not Officially Recommended	11	3.18
SEALS		
[Current Regulations for Killing of Seals Evaluated by Electrographic Recordings of Brain and Heart Activity]	7	1.951
[Iceburning of Seal Pelts]	8	1.951
SMOKED FISH		
Smoked Carp (Jap. Pat. 9225/71)	18	3.4
SPOILAGE		
Degradation of Inosine 5'-Monophosphate in the Skeletal Muscle of Several North Atlantic Fishes	7	2.0
Spoilage Potential of Predominant Organisms and Radiation Survivors in Fishery Products	7	2.01
Fishy Odor. 1. Trimethylamine	10	2.02
STANDARDS		
List of Voluntary Product Standards, Commercial Standards, and Simplified Practice Recommendations	28	8.7
TOXICOLOGY		
Progress in Marine Poison Research	10	2.9
Cardiovascular Actions of Saxitoxin	13	2.9
Brine Shrimp (Artemia salina) Larvae as a Screening System for Fungal Toxins	14	2.9
Exploration for Toxic Marine Animals in the Tropical Pacific	14	2.9
Occurrence of Toxic Crabs in the Palau Islands	14	2.9
Palytoxin: New Marine Toxin From a Coelenterate	14	2.9
Toxicity of the Common Puffer Fish in Hong Kong	14	2.9
Screening Tests Using HeLa Cells and Mice for Detection of Mycotoxin-Producing Fungi Isolated From Foodstuffs	23	7.86
TROUT		
The Rainbow Trout of Lake Titicaca and the Fisheries of Lake Titicaca	8	1.37
VESSELS, FISHING		
On the Fishing Power of Dutch Beam Trawlers	9	2.119
Research Report on Fishing Boat Propulsion	11	2.114
Research Vessels of the National Marine Fisheries Service	12	2.117
VESSELS, FISHING -- ECONOMICS		
Relative Cost of Shipbuilding. A Report to the Congress on the Relative Cost of Shipbuilding in the Various Coastal Districts of the United States	8	2.11
VESSELS, FISHING -- EQUIPMENT		
Model Experiments With Anchors. The Behavior of Anchors Under Water in the Bottom With Special Reference to the Delta-Anchor	12	2.114
Which Winch?	12	2.114
WATER -- STRUCTURE AND PROPERTIES		
Anomalous Abundance	42	9.6
WEATHER		
Hydrometeorological Conditions in the Icing-Up of Vessels at Sea	10	2.148
Weather Modification and Control: International Organizational Prospects	11	2.148

AUTHOR INDEX - FEBRUARY 1972

Author	Page	Code

Author	Page	Code
Aaronson, T.	37	9.19
Ackman, R. G.	17	4.1
---	18	4.1
---	19	4.13
Addison, R. F.	17	4.1
Agdavletova, A. T.	28	9.13
Aldred, J. P.	3	0.39
Alfonso Sanz, Marianela	26	8.53
Allen, W. V.	26	8.5
Alur, M. D.	7	2.01
Amine, Ezzat K.	5	0.7
Anas, Raymond E.	35	9.19
Anastassiadis, P. A.	25	8.5
Anderson, Claude F.	38	9.2
Anderson, David	39	9.3
Anderson, Lee G.	42	9.6
Anderson, Paul J.	4	0.38
Andreev, A. P.	24	7.43
Andrén, L. (ed.)	38	9.19
Antonini, Eraldo	40	9.13
Arakawa, Ikuko	17	4.12
Arme, C.	27	9.15
Arnott, H. J.	27	9.125
Asano, Motokazu	10	2.9
Ayukawa, Ikuko	25	7.89
Ayukawa, Yaichi (pat.)	38	9.14
Banner, Albert H.	14	2.9
Barnes, J. M. (rev.)	42	9.6
Baron, Doris (ed.)	41	9.6
Bastian, J. W.	3	0.39
Beesley, J. A.	39	9.3
Berg, A.	24	7.42
Bevis, Charles (pat.)	12	2.3
Bhatnagar, Rajendra K. (pat.)	20	4.83
Bhatt, H. A.	20	4.83
Bigliocca, Carla	24	7.42
Bilinski, E.	2	0.38
Binotti, Ines	40	9.13
Blank, M. L.	18	4.11
Blazek, D.	36	9.19
Blethen, Sandra	3	0.38
Blix, Arnoldus Schytte	7	1.951
Bock, H. D.	26	7.89
Bode, Charles W.	5	0.7
Boon, David D.	13	2.3
Boonstra, G. P.	9	2.1121
---	9	2.12
Borenstein, Benjamin	6	0.6
Borgatti, Anna R.	34	9.19
Borgman, R. F.	19	4.89
Bourne, C. B.	39	9.3
Boyd, J. W.	3	0.5
Bradshaw, N. J.	22	6.54
Bretzel, Günther	26	8.51
Brittin, Burdick H.	41	9.6
Brodie, Herbert L.	37	9.19
Brody, Aaron	18	3.338
Brown, E. D.	35	9.19
Brown, Robert H.	31	9.16
Brunori, Marizio	40	9.13
Bryan, R. F.	1	0.321
Burgess, Hovey M.	42	9.6
Burgess, John	11	2.114
Burke, William T.	39	9.3
---	40	9.3
Burkhardt, H. J.	1	0.118
Burnett, Robin	33	9.19
Butler, D. P.	29	9.14
Caldwell, David K.	42	9.6
Caldwell, Melba C.	42	9.6
Callen, Richard W.	42	9.6
Cancellieri, D.	34	9.19
Carlton, Earnest T.	12	2.1129
Chandhok, Yoginder M. (pat.)	20	4.83
Chang, Dong Suck	36	9.19
Chantseva, A. S.	14	2.43
Chaudhry, M. T. Nadeem	15	3.15
Chauvin, J. A. (pat.)	8	2.3
Chernovskaya, R. P.	14	2.43
Chester, R.	36	9.19
Chiba, Toku (pat.)	18	3.4
Chiu, K. W.	14	2.9
Choe, Sang	5	0.6
Choi, H. M.	24	7.84
Christensen, J. J.	3	0.34
Christner, H. K.	20	6.135
Chu, George Hao	18	3.2495
Chun, Myung Hi	5	0.6
Cole, H. A.	36	9.19
Cornford, Neri E.	30	9.13
Cortesi, P.	34	9.19
Crabtree, D. Glen	34	9.19
Cress, Edgar A.	18	4.11
Crisetig, Giorgio	34	9.19
Crow, S. E.	15	3.12
Dagbjartsson, B.	15	3.15
Dangelat, Dorothea	1	0.321
Daniels, Wiley J. (pat.)	12	2.3
D'Aoust, J. Y.	4	0.5
Dasilva, Edgar J.	20	6.32
David, Elizabeth L.	35	9.19
Davies, John V.	3	0.38
Dawley, Earl M.	34	9.19
De Boer, E. J.	9	2.119
De Groot, S. J.	9	2.1121
---	9	2.12
Devany, Tom	42	9.6
De Veen, J. F.	7	1.69
---	9	2.119
Dietrich, William C.	13	2.3
Dingle, J. R.	7	2.0
Dixon, Peter S.	25	7.9
Dohl, Thomas P.	19	4.2
Dominy, C. L.	30	9.13
Downey, William J.	6	0.6
Dunbar, Clarence E.	32	9.15
Dunn, James David	39	9.3
Dyer, W. J.	27	8.8
Ebel, Wesley J.	34	9.19
Ebert, Michael	3	0.38
Eby, Harry J.	37	9.19
Eddy, Howard R.	39	9.3
Edwards, Clive A. (rev.)	37	9.19
Eichelberger, Clark M.	40	9.3
Eisenberg, D.	42	9.6
Eiserle, Robert J.	6	0.6
Elder, J. H.	36	9.19
Elderfield, H.	36	9.19
Eller, Lafayette L.	37	9.19
Elliger, Carl	1	0.118
Ely, Northcutt	39	9.3
Engo, Paul Bamela	39	9.3
Enomoto, Makoto	23	7.86
Eshleman, Alan	36	9.19
Evans, R. A.	15	3.15
Everett, George V.	8	1.37
Fiedler, Heinz	24	7.42
Filippov, Yu. M.	24	7.1
Finlay, Luke W.	40	9.3
Fleischer, Carl August	40	9.3
Fontaine, Maurice	2	0.322
Ford, T. B.	41	9.6
Forest-Montardo, Paule	32	9.19
Forte, Trudy	25	8.51
Foster, J. J.	7	2.110
Fromm, Paul O.	35	9.19
Fukushima, Kiyoshi	4	0.33
Fuse, Tsuneaki	20	6.33
Garrett, R. L.	38	9.19
Gaut, V. C.	41	9.6
Gibaldi, Milo	29	9.13
Gilbert, Jerome B.	35	9.19
Gill, Robert L.	12	2.1129
Gillies, M.	5	0.6
Giovenco, Silvia	40	9.13
Girardi, F.	24	7.42
Gode, F.	16	3.231
Goldberg, E. D. (ed.)	35	9.19
Goldberg, Edward D.	6	0.9
Goldie, L. F. E.	35	9.19
Goldmintz, Daniel	22	6.54
Gomei, K. (pat.)	13	2.3
Good, C. M.	42	9.6
Good, Patrick	39	9.3
Goto, Fujio	20	6.33
Grady, John R.	41	9.6
Green, Harold P.	35	9.19
Greenland, Donald C.	12	2.1129
Greenwald, Richard J.	39	9.3
Greve, P. A.	38	9.19
Griffin, J. J.	36	9.19
Groeninger, K. G.	18	3.61
Gurova, G. V.	36	9.19
Guzman, Lucy	20	4.5
Haefner, Paul A., Jr.	12	2.15
Halstead, Bruce W.	14	2.9
Hamaguchi, Yoichi	26	8.51
Hamilton, R. J.	17	4.11
Hannesson, G.	15	3.15
Hardy, Michael	35	9.19
Harwig, J.	14	2.9
Haselden, F. H.	19	4.89
Hashimoto, Toru	30	9.13
Hashimoto, Yoshiro	14	2.9
Hassett, Charles M.	11	2.148
Hastings, W. H.	29	9.14
Heffley, James D.	5	0.7
Hegsted, D. M.	5	0.7
Hehl, Jean L.	1	0.36
Heintze, K.	15	3.12
Herman, Roger Lee	32	9.15
Herman, S. G.	38	9.19
Higman, James B. (ed.)	41	9.6
Hill, J. O.	3	0.34
Hiltz, Doris Fraser	27	8.8
Hines, J. A.	7	2.0
Hledin, R. V.	25	8.5
Hoffmann, Hans Dieter	24	7.42
Hogan, James W.	4	0.38
Holman, Ralph T. (ed.)	1	0.31
---	2	0.31
Hooper, S. N.	18	4.1
Hori, Taro	17	4.12
Horikawa, Ranko	26	8.51
Ichino, Motonobu	27	8.59
Ichinoe, Masakatsu	23	7.86
Idler, D. R.	27	8.59
Idyll, C. P.	41	9.6
Idyll, Clarence P.	8	1.0119
Iida, Haruka	24	7.53
---	25	8.53
Ikumo, Haruhisa	4	0.39
Iredale, D. G.	17	3.61
Ishida, Y. (pat.)	14	2.3
Ishii, Yasuo	24	7.49
Isi, S. (pat.)	17	3.12
Ismail, P. K.	20	6.18
Isomoto, T. (pat.)	14	2.3
Itasaka, Osamu	17	4.12
Ito, Yoshio	25	7.89
Itoh, Tadayoshi (pat.)	38	9.14
Iwamoto, Yoshimigi	22	6.86
Izatt, R. M.	3	0.34
Janicki, Ralph H.	31	9.19
Jennings, R. Y.	40	9.3
Jennings, W. H. (pat.)	20	6.137
Jensen, Albert C.	41	9.6
Jensen, Arne	20	6.32
Joaquin, J.	11	2.06
--- (pat.)	12	2.06
Joffe, Seymour	2	0.35
Jojima, Kuniko	26	8.51
Jonas, R. E. E.	2	0.38
Jones, J. D.	24	7.42
Jones, Robert A.	11	2.1476
Juergensmeyer, Julian Conrad	39	9.3
Juhl, Rolf	41	9.6
Jun, Jeong Nam	36	9.19
Kalnina, Z.	33	9.19
Kanai, Sada	27	8.59
Kangur, Alla	26	8.51
Kantner, Arthur H.	41	9.6
Kao, C. Y.	13	2.9
Katsuki, Yasuji	30	9.13
Kauzmann, W.	42	9.6
Kawamura, Taro	25	7.89
Kawashima, S. (pat.)	13	2.3
Ke, P. J.	18	4.1
Kendall, James I.	30	9.13
Kenney, Leon S. (pat.)	12	2.3
Kenward, Michael (ed.)	39	9.3
Kim, Geon Chee	5	0.6
Kim, Kil Hwan	5	0.6
King, G. H.	34	9.19
Kinter, William B.	31	9.19
Kinumaki, Toyosuke	24	7.53
Klenz, K.-L.	22	6.54
Kleszynski, R. R.	3	0.39
Knobl, G. M., Jr.	21	6.54
Knobl, George M., Jr.	42	9.6
Koide, Minoru	6	0.9
Kokoza, A. A.	27	9.13
Kornfeld, F.	11	3.18
Korringa, P.	33	9.19
Kostyunin, Yu. N.	10	2.1471
Kotelev, V. V.	3	0.5
Krasnov, S. K.	36	9.19
Kretsinger, R. H.	1	0.321
Kretsinger, Robert H.	2	0.321

Author	Page	Code
Kumta, U. S.	7	2.01
Kurata, Hiroshi	23	7.86
Kushner, D. J.	4	0.5
Kuster, W. (pat.)	13	2.3
Lantz, A. W.	17	3.61
Lattman, Eaton E.	2	0.321
Lau, Y. C.	2	0.38
Law, Stephen L.	23	7.42
Laylin, John G.	40	9.3
Lazar, Melvin E.	13	2.3
Lebedinskii, N. A.	28	9.13
Lee, J. J.	24	7.84
Lee, Richard F.	20	6.32
Leggett, William C.	11	2.1476
Lembi, C. A.	36	9.19
Leonard, Edward N.	24	7.42
Levin, E. (pat.)	22	6.54
Lewis, N. F.	7	2.01
Linko, R. R.	16	3.15
Liu, Chia-kang	32	9.16
Loeblich, A. R., III	20	6.32
Lotlikar, Prabhakar D.	1	0.35
Louthan, Clissolde L. (pat.)	12	2.1122
Love, Warner E.	2	0.321
Lucas, Alastair R.	39	9.3
Lund, Daryl B.	13	2.3
Lythgoe, J. N.	28	9.125
Madhavan, P.	20	6.18
Majorack, F. C.	23	7.8
Malina, Joseph F., Jr.	4	0.5
Marchelidon, Jacques	2	0.322
Marcy, Barton C., Jr.	33	9.19
Mark, H. B., Jr.	24	7.42
Marking, Leif L. (pat.)	31	9.15
Matsumoto, Fumiko	26	7.80
Mayeda, Masaru	42	9.19
Mayer, Jean	38	9.2
Mazmanidi, N. D.	36	9.19
McGurren, Henry J.	35	9.19
McHugh, J. L.	41	9.6
Medwadowski, B.	18	4.13
Merlini, Margaret	24	7.42
Merritt, J. H.	16	3.27
Meyers, S. P.	21	6.50
---	29	9.14
Meyers, Samuel P.	21	6.59
Minafra, Salvatore	3	0.38
Miyakawa, Tsuneaki (pat.)	38	9.14
Miyake, Yasuo	42	9.19
Miyazawa, Fumio	25	7.89
Monk, Bruce H.	34	9.19
Moore, Richard Elliott	14	2.9
Mori, Y. (pat.)	21	6.54
Morre, D. J.	38	9.19
Mote, Gordon E.	14	2.9
Muller, E. R.	32	9.15
Muller, R.	32	9.15
Münkner, W.	22	6.54
Munro, J. L.	41	9.6
Murchison, W.	15	3.12
Murphy, Barbara	42	9.6
Murray, D.	24	7.43
Murray, Steven	25	7.9
Musch, Klaus	3	0.38

Author	Page	Code
Nagasawa, J.	13	2.9
Nakken, Odd	8	2.116
Naruse, Uhei (pat.)	38	9.14
Naudet, M.	20	4.21
Naus, Kathleen M.	28	8.59
Nichols, Alexander V.	25	8.51
Nicol, J. A. C.	27	9.125
Nightingale, Charles H.	29	9.13
Nockolds, Clive E.	2	0.321
Noel, H. S.	12	2.114
Nooder, H. J.	26	7.89
Norris, Kenneth S.	19	4.2
Nuruki, Hideharu	22	6.86
O'Brien, R. D. (ed.)	42	9.6
Ogawa, H. (pat.)	15	3.12
---	16	3.12
Ogawa, Hiromochi	4	0.33
Ohtsubo, Kohichiro	23	7.86
Okada, Minoru	16	3.12
Olcott, H. S.	18	4.13
Onagi, Masami	4	0.33
Otsuka, Shigeru	10	2.02
Otto, Friedrich	14	2.3
Ovchinnikov, Yu. V.	14	2.43
Paik, Woon K.	1	0.35
Paparella, Michael W.	15	3.234
Papenfuss, H.-J.	22	6.54
Parker, Phillip S.	11	2.1128
Patriarche, G. J.	24	7.42
Paulsen, K. E.	24	7.42
Pichirallo, Joe	32	9.19
Plachco, Florencio P.	20	4.5
Polikarpov, G.	33	9.19
Pollock, Howard W.	40	9.3
Pond, W. G.	21	6.55
Pool, Morris F.	1	0.118
Povlova, N. I.	24	7.1
Povoledo, D.	24	7.43
Pozzi, G.	24	7.42
Pravdina, K. I.	5	0.38
Preston, Eric M.	28	9.13
Puppione, Donald L.	25	8.51
Quade, E. S.	40	9.3
Querfeld, C. W.	27	9.125
Qureshi, M. D.	25	8.5
Raie, M. Yaqub	17	4.11
Rakestraw, Norris W.	28	9.11
Ramsay, William C.	38	9.2
Ratiner, Leigh S.	39	9.3
Reeson, P. H.	41	9.6
Reymond, G.	20	4.21
Richeson, Bill R.	37	9.2
Ridgway, Sam H.	29	9.13
Ringrose, R. C.	29	9.14
Rinkel, M. O.	42	9.6
Ripley, Wm. Ellis	41	9.6
Robie, Ronald B.	35	9.19
Robinson, Richard	39	9.3
Rojas Garcia, Hugo	41	9.6
Rollband, Ernest J. (pat.)	14	2.3
Rosen, Moe Wm.	30	9.13
Rothschild, B. J.	30	9.17

Author	Page	Code
Rottschafer, J. M.	24	7.42
Rudd, Robert L.	38	9.19
Ruivo, M. (ed.)	38	9.19
Rutledge, J. E.	21	6.50
Rutledge, James E.	21	6.59
Rzhavskaya, F. M.	17	4.14
Sagik, Bernard P.	4	0.5
Sahrhage, D. (ed.)	38	9.19
Saito, Mamoru	23	7.86
Sakabe, Fumi	23	7.86
Sakai, Keichi	25	7.89
Sakuta, Hiroko	25	7.89
Saliba, Jacob	42	9.6
Sambuc, E.	20	4.21
Sand, D. M.	1	0.36
Sangalang, G. B.	27	8.59
Sargent, M.	36	9.19
Schafer, Henry J.	41	9.6
Scherfig, Jan	25	7.9
Scheuer, Paul J.	14	2.9
Schlenk, H.	1	0.36
Schneiding, H. F. H. (pat.)	13	2.3
Scholtens, W.	26	7.89
Schwiesow, William F.	37	9.19
Scott, Peter Michael	14	2.9
Scrivener, J. C.	2	0.119
Shatunovskii, M. I.	28	8.53
Shekhtman, A. N.	10	2.148
Shelton, R. G. J.	38	9.19
Shimma, Hisako	24	7.53
Shimomura, Michiko	26	7.80
Sidwell, Virginia	21	6.55
Siebert, Günther	3	0.38
Siegel, Barbara Z.	36	9.19
Siegel, Sanford M.	36	9.19
Simon, Rene (pat.)	19	4.89
Singh, Surinder (pat.)	20	4.83
Slack, E. B.	41	9.4
Slivkina, O. I.	3	0.5
Smit, M. P.	26	7.89
Snyder, Fred	18	4.11
Snyder, W.	21	6.55
Solomon, B.	25	7.89
Solow, Robert M.	31	9.19
Somm, H.	22	6.50
Sorber, Charles A.	4	0.5
Southcott, B. A.	3	0.5
Spiegelstein, M. Y.	13	2.9
Sprague, J. B.	36	9.19
St. Amant, L. S.	41	9.6
Stephens, Nelson	18	4.11
Sterling, Clarence	18	3.2495
Stevens, Ted	39	9.3
Stevenson, John R.	39	9.3
Stillings, B. R.	21	6.54
---	21	6.55
Stubbs, R. K.	3	0.39
Sudo, A. (pat.)	18	3.60
Sugimura, Yukio	42	9.19
Sugita, Mutsumi	17	4.12
Sutton, Alan H.	16	3.11
Suzuki, Osamu	4	0.39

Author	Page	Code
Tabb, Durbin C.	42	9.6
Tagdiwala, P. V.	20	4.83
Tanimura, Akio	25	7.89
Tatro, Mahlon C.	13	2.3
---	15	3.234
Taylor, Angela	32	9.15
Taylor, K. W.	22	6.54
Tazawa, Yuji	27	9.11
Terhune, L. D. B.	2	0.119
Thompson, Neal W.	14	2.3
Thompson, Russell G.	42	9.6
Thorhaug, Anitra	42	9.6
Todd, Eric C. E.	39	9.3
Tolley, Calvert B. (pat.)	16	3.231
Tomczak, G. (ed.)	35	9.19
---	38	9.19
Trust, T. J.	23	7.85
Tucker, Richard K.	34	9.19
Udagawa, Shun-ichi	23	7.86
Umeda, Makoto	23	7.86
Updegraff, Gail Eric	35	9.19
Uthe, J. F.	26	7.9
Van Der Veen, J.	18	4.13
Vanstone, W. E.	25	8.5
Van Tassel, Alfred J.	32	9.19
Vestnes, Gudmund	8	2.116
Viviani, Romano	34	9.19
Voisin, Charles J., Sr. (pat.)	11	2.1128
Wada, Hiroshi	25	7.89
Waissbluth, Mario D.	20	4.5
Waldichuk, M. (ed.)	38	9.19
Walker, E. F., Jr.	21	6.55
Walkey, M.	27	9.15
Weaver, Sammie L.	12	2.1129
Weisbart, M.	27	8.59
Weiss, Herbert V.	6	0.9
Whiteleather, Richard T.	42	9.6
White-Stevens, Robert H. (ed.)	37	9.19
Whittington, S. G.	19	6.34
Wickham, Donald A.	42	9.6
Wieland, H.	5	0.6
Williams, Roger J.	5	0.7
Wilson, Alfred J., Jr.	35	9.19
Wilson, Robert R.	42	9.6
Witas, Tadeusz	19	6.139
Wolf, Robert S.	12	2.117
Wooden, Robert P.	37	9.2
Wuensche, Joachim	26	7.89
Yamakoshi, Kazuo	27	9.11
Yamashita, Chiaki	27	8.59
Yasuda, Shigejiro	20	4.13
Yip, L. L.	14	2.9
Yokota, Shigetoshi	25	7.89
Yoshida, Minoru	4	0.39
Yoshimatsu, Fujiko	26	7.80
Øritsland, Nels Are	8	1.951
Øritsland, Nils Are	7	1.951
Österman, S.	21	6.54

Murray, Steven	25	7.9	Rosen, Moe Wm.	30	9.13
Musch, Klaus	3	0.38	Rothschild, B. J.	30	9.17

SUBJECT INDEX

Subject	Page	Code
AGENCIES		
National Marine Fisheries Service Federal Aid Program Activities 1971	23	9.4
Fisheries One of Six Services in New Environment Department	24	9.4
ANALYSIS		
Simultaneous Determination of Fat, Moisture, Defatted Dry Matter and Ash in Meat, Fish and Biological Materials	13	7.0
Three-Dimensional Structure Identified From Single Sections	13	7.0
ANALYSIS, INORGANIC		
Determination of Chromium in Plants and Other Biological Materials	14	7.42
Hyperfine Zeeman Effect Atomic Absorption Spectrometer for Mercury	14	7.42
ANALYSIS, ORGANIC		
The Conversion of 2,4-Dinitrophenylhydrazine Derivatives of Monocarbonyls to Ethylenethioacetals and Ethylenethioketals for Analysis by Gas Liquid Chromatography	1	0.34
Activation Analysis of Trace Elements in Lipids With Emphasis on Marine Oils	10	4.11
Automatic Colorimetric Determination of N-Nitroso Compounds	13	7.590
The Detection and Estimation of Trace Amounts of N-Nitrosamines in a Food Matrix	14	7.599
ANTIOXIDANTS -- APPLICATION		
Fish Preservation (pat.)	11	4.61
AQUACULTURE		
Studies on the Biomass of a Crab, Eriocheir sinensis and Environmental Factors in Its Habitat	16	9.16
AQUACULTURE -- FEEDING AND NUTRITION OF FISH		
[Feeding of Crabs]	16	9.14
AQUACULTURE -- REARING OF FISH		
Breeding Experiments of a Marine Littoral Copepod Tigriopus japonicus Mori	16	9.16
Hatchery for Brine Shrimp Eggs or the Like (pat.)	16	9.16
AUTHOR INDEX	28	
BACTERIOLOGY		
Bacteriophages of Clostridium botulinum and Closely Related Organisms	2	0.5
Isolation of Psychrophilic Bacteriophage-Host Systems From Refrigerated Food Products	2	0.5
Modified Selective and Differential Isolation Medium for Vibrio parahaemolyticus	3	0.5
Studies on the Radioresistance of Bacillus Spores. Part I. Comparative Studies on the Radioresistance and Chemical Composition of Bacillus Spores	3	0.5
Cultural Estimation of Yeasts on Seaweeds	4	0.5
Effects of Hydrostatic Pressure and Temperature on the Uptake and Respiration of Amino Acids by a Facultatively Psychrophilic Marine Bacterium	4	0.5
Studies on the Fermentation of Petrochemicals (I) Taxonomic on Arthrobacter sp. Isolated From Soil	4	0.5
Pond Trout as Carriers of Clostridium botulinum and Cause of Botulism. 2. Materials and Methods for a Particular Investigation	5	2.05
Tank Trout as Carriers of Clostridium botulinum and the Cause of Botulism. 3. Detection of Clostridium botulinum Type E in a Tank Fish Farm and in Fresh and Smoked Trout From Various Sources	5	2.05
Antigenic Schema and Epidemiology of Vibrio parahaemolyticus	6	2.05
Food Poisoning and Salmonella Infections in England and Wales, 1968	6	2.05
The Rapid Detection and Determination of Sparse Bacterial Populations With Radioactively Labelled Homologous Antibodies	13	7.86
BIOCHEMISTRY		
Racemization of Amino Acids in Marine Sediments	1	0.322
Fluorescent Analogs of Insecticides and Synergists. Synthesis and Reactions of Active-Site-Directed Fluorescent Probes	2	0.35
BIOCHEMISTRY OF FISH		
Thermal Compensation in the Stomach of the Brook Trout (Salvelinus fontinalis Mitchell)	15	9.13
Seasonal Variations in the Cyanophils and the Gonadotropic Potency of the Pituitary in Relation to Gonadal Activity in the Catfish, Mystus vittatus	15	9.13
BOOKS		
SOS/70 Proceedings -- Now Available	5	0.6
Book Chat	15	9.16
'Progress in Organic Coatings'	24	9.6
FRESH FISH -- PROCESSING		
Fish Skinning Device (pat.)	5	2.3
Continuous Cooker (pat.)	6	2.3
Shaping of Foodstuffs (pat.)	6	2.3
Bonito Processing (pat.)	7	2.3
Scallop Processing (pat.)	7	2.3
FROZEN FISH -- PROCESSING		
Freezing of Sardines To Be Canned With Oil	7	3.234
INTERNATIONAL AFFAIRS		
The Draft United Nations Conventions on the International Seabed Area: Background, Description, and Some Preliminary Thoughts	21	9.3
The UN and the Law of the Sea: Prospects for the United States Seabed Treaty	22	9.3
Vienna Convention on the Law of Treaties Transmitted to the Senate	23	9.3
Latin American Countries Facing the Problem of Territorial Waters	24	9.3
JOURNALS		
Aquatic Science & Fisheries Abstracts	23	9.6
LAW, INTERNATIONAL		
International Law and the Delimitation of Bays	21	9.3
An International Regime for the Deep Seabed: Developing Law or Developing Anarchy?	21	9.3
Maritime Jurisdiction Over Fishery Resources	22	9.3
Past, Present and Future Development of the Customary International Law of the Sea and Deep Seabed	22	9.3
LAW, MARINE		
Freezing the Boundary Dividing Federal and State Interests in Offshore Submerged Lands	22	9.3
MARKETING		
An Experimental Study of Seafood Merchandising Strategies in a Supermarket	19	9.2
A Study of the Marketing Channels for Fresh Finfish in the Texas Fishing Industry	20	9.2
NEW PRODUCTS -- FISH		
Gelled Fish Product (pat.)	5	2.06
Frozen Fish Product (pat.)	7	3.237
Imitation Meat Extract (pat.)	14	6.54
Improvements in and Relating to Edible Materials (pat.)	14	6.54
NUTRITION		
Metabolism of Heat-Damaged Proteins in the Rat. Influence of Heat Damage on the Excretion of Amino Acids and Peptides in the Urine	3	0.7
Zinc Homeostasis During Pregnancy	4	0.7
OCEAN ENGINEERING		
Oceanographic Observation Platform (pat.)	5	2.145
The Ocean -- An Engineer's Challenge	25	0.8
OILS -- OXIDATION		
Autoxidation and Antioxidants	9	4.60
Oxidative Spoilage and Hydrogenizability of Nutritive Whale Fats	10	4.21
OXIDATION		
Lipid Oxidation in Meat and Meat Products -- A Review	9	4.5
Catalysts of Lipid Peroxidation in Meats	10	4.5
Metal-Catalyzed Lipid Oxidation and Changes of Proteins of Fish	10	4.5
Fluorescent Products of Lipid Peroxidation of Mitochrondria and Microsomes	11	4.5
Metal-Catalyzed Oxidation in the Presence of Water in Foods	12	4.5
PACKAGING		
Improved Film Lamination, Package Formed Therewith and Method of Producing Same (pat.)	8	3.2382
Packaging Materials: The Inter-Relationship Between the Micro-Climate Within the Package, Shelf Life and Quality	8	3.2382
Ultrasonics Welding of Polyethylene Inserts Filled With Fish Products	8	3.2386
PASTEURIZATION		
Process for Pasteurizing and Sealing Oysters (pat.)	7	3.15
PICKLED FISH		
Cuttlefish Processing (pat.)	9	3.8
PLANTS, AQUATIC		
Periodate Oxidation of the Insoluble Residue After Severe Extraction of Some Marine Algae	12	6.32
PLANTS, AQUATIC -- ANALYSIS		
Antimicrobial Substances in Algae. 3. Quantitative Determination of Acrylic Acid in Sea Algae	13	6.32
PLANTS, AQUATIC -- COMPOSITION		

Seasonal Variations in the Cyanophils and the Gonadotropic Potency of the Pituitary in Relation to Gonadal Activity in the Catfish, Mystus vittatus 15 9.13

BOOKS
SOS/70 Proceedings -- Now Available 5 0.6
Book Chat 15 9.16
'Progress in Organic Coatings' 24 9.6
BYPRODUCTS FOR FOOD
Fish Waste Recovery (pat.) 25 6.54
The Potential, the Problems, and the Status of Using Proteins of Aquatic Origin as Human Food 25 6.54
CANNED FISH -- PROCESSING
Improvements in or Relating to the Preparation of Sterilized Slurries (pat.) 10 3.336
CANNING
Improvements in or Relating to Can Sterilising (pat.) 10 3.336
CHEMISTRY
The Amino Acid Sequence Around Four Cysteine Residues in Trout Actin 2 0.322
CHEMISTRY, ORGANIC
Molecular Weight of the Photoprotein Aequorin 2 0.32
COMPOSITION, INORGANIC
Trace Elements in Food. I. Zinc, II. Cobalt 6 0.7
COMPOSITION, ORGANIC
Isovaleroyl Triglycerides From the Blubber and Melon Oils of the Beluga Whale (Delphinapterus leucas) 9 4.14
The Lipid Composition of the Blood of Marine Mammals--II. Atlantic Bottlenose Dolphins, Tursiops truncatus and Two Species of Seals, Halichoerus grypus and Phoca vitulina 10 4.14
A Compilation of Amino Acid Analyses of Proteins. I. 14 8.51
Observations on the Chemical Composition and Toxicity of Ratfish (Chimaera monstrosa) 15 8.
[Study of the Different Nitrogenous Components of Salmonidae: Proteins, Non-Protein Nitrogen, Nucleic Acids. Variation Factors] 15 8.51
Determination and Composition of Fish Extracts 16 8.50
Tables for the Identification of Carotenoid Pigments 16 8.59
DRIED FISH -- PROCESSING
Fish Meal (pat.) 9 3.63
ECOLOGY
Regenerative Functions and Microbial Ecology of Coral Reefs
I. Assays for Microbial Population 17 9.19
II. Oxygen Metabolism in the Regenerative System 18 9.19
ECONOMICS
Marine Decisions Under Uncertainty 19 9.2
Some Economic Aspects of Pink Shrimp Farming in Florida 20 9.2
ENVIRONMENT
Residuals--Environmental Quality Management: A Framework for Policy Analysis 20 9.3
ENZYMES
Action Mechanism of Fish Gastric Hyaluronidase 1 0.38
A Comparative Investigation of the Tissue Proteinases From the Liver of Various Species of Vertebrates Including Man 1 0.38
An Alkaline Phosphatase in the Clam Meretrix lusoria (Gmelin), With Affinities for Nucleotides 2 0.38
EQUIPMENT, PLANT
Ultrafiltration 2 0.116
FACTORYSHIPS
Fishing and Modern Storage Processes for Sea Products 6 2.118
FISH MEAL AND SOLUBLES -- NUTRITIVE VALUE
Poultry Research -- Concentrate Studies 11 6.193
Poultry Research -- Norwegian Layer Diets 11 6.193
Hydrolyzed-Feather Flour as a Protein Additive in Swine Feeding 11 6.195
Influence of the Quality of Raw Materials on the Content of Folic Acid in Fish Meal 12 6.194
FISHERY TECHNOLOGY
Review of the Fisheries Research Board of Canada 1969-1970 3 0.6
FOOD TECHNOLOGY
Producing Proteins by Fermentation (pat.) 3 0.6
Production of Tender Beef 4 0.6
Sterilization Process (pat.) 5 0.6
FORECASTING, TECHNOLOGICAL
Forecasting Scientific and Technical Progress 21 9.3

PICKLED FISH
Cuttlefish Processing (pat.) 9 3.8
PLANTS, AQUATIC
Periodate Oxidation of the Insoluble Residue After Severe Extraction of Some Marine Algae 12 6.32
PLANTS, AQUATIC -- ANALYSIS
Antimicrobial Substances in Algae. 3. Quantitative Determination of Acrylic Acid in Sea Algae 13 6.32
PLANTS, AQUATIC -- COMPOSITION
Chemical Constituents of Australian Bull Kelp, Durvillea potatorum 12 6.32
Seasonal Variations in the Content of Individual Tocopherols in Ascophyllum nodosum, Pelvetia canaliculata, and Fucus serratus 12 6.32
PLANTS, AQUATIC -- PRODUCTS
Extraction of Agarose and Agaropectin From Indian Seaweeds 11 6.33
Mucilaginous Substances of Red Seaweeds (Rhodophyceae). XVII. Electrophoretic Behavior of Red Seaweed Mucilage 12 6.32
Tangle Product (pat.) 13 6.37
Tangle Product (pat.) 13 6.37
POLLUTANTS -- DISTRIBUTION
Mercury in the Environment: A Summary of Information Pertinent to the Distribution of Mercury in the Southern California Bight 17 9.19
POLLUTANTS -- EFFECTS ON FLORA AND FAUNA
Eggshell Thinning in Japanese Quail Fed Mercuric Chloride 17 9.19
POLLUTION
Estuarine Pollution: The Deterioration of the Oyster Industry in North Carolina 17 9.19
The Nation's Rivers 17 9.19
Distribution of Reduced Inorganic Compounds and Their Oxidation in Lakes 18 9.19
Eutrophication and Detergent Phosphate 18 9.19
Eutrophication of Lake Water Microcosms: Phosphate Versus Nonphosphate Detergents 18 9.19
Influence of Pesticides on Water and the Human Environment 18 9.19
Polluted Water--A Challenge to Forensic Biology 19 9.19
Detergent Situation in Environmental Hygiene 22 9.19
Algal Cancer and Causal Substances in Wastes From the Coal Chemical Industry 25 9.19
POLLUTION -- ABATEMENT
Treatment of Waste Waters From Fish and Meat Processing Plants 18 9.19
POLLUTION -- ECONOMICS
Pollution Prices in a General Equilibrium Model 19 9.2
Solid Residual Management: Some Economic Considerations 20 9.2
Pollution Control: Why Not Cost Allocation 24 9.3
PRESERVATIVES
Interaction of Preservatives With Cetomacrogol 7 3.11
Sea-Food Preservation (pat.) 8 3.11
PRESERVATION -- IRRADIATION
Sterilization Process (pat.) 7 3.15
Hygienic Studies on Laver of Korea. II. The Effects of ^{60}Co-Ray Irradiation on the Deformation of Vitamin C, Its Bactericidal Activity in Purple Laver 11 6.39
PUBLIC ADMINISTRATION
Enforcing Environmental Policy: The Environmental Ombudsman 21 9.3
The American Legal System and Environmental Pollution 22 9.3
State Power and the Indian Treaty Right To Fish 22 9.3
QUALITY CONTROL
Edible Oil Evaluation by Room Odor Tests: A Preliminary Report 10 4.11
Analytical Evaluation of Food Quality 25 7.8
REGULATIONS
Registration of Herbicides for Aquatic Use 22 9.3
SALMON
Further Studies of Alaska Sockeye Salmon 23 9.6
SANITATION
Conveyor Sterilization (pat.) 8 3.18
SPOILAGE
The Microbiology of Fish and Fishery Products -- A Progress Report 6 2.01
SUBMERSIBLES
Manned Mobile Submersible (pat.) 5 2.145
TOXICOLOGY
Problems of Toxicants in Marine Food Products. 1. Marine Biotoxins 8 2.9
Two Toxins From a Poisonous Sample of Mussels Mytilus edulis 8 2.9
TRANSPORTATION
Container Traffic in Relation to Imported Food 9 3.2387
Food in the Through Transport System 9 3.2387
VESSELS, FISHING -- CORROSION AND FOULING
Antifouling Paints (pat.) 6 2.113

Author	Page	Code
Aboul-Saad, Wissam G.	2	0.35
Ackman, R. G.	9	4.14
Aepli, O. T.	8	3.18
Akahane, Tooru	12	6.32
Akyüz, E. F. (ed.)	23	9.6
Allaway, William H.	14	7.42
Amundson, C. H.	1	0.34
Anderson, Judy L.	17	9.19
Anderson, Lee G.	20	9.2
Aschenbrenner, Peter J.	22	9.3
Astakhova, R. N.	8	3.2386
Bach, R.	5	2.05
Bache, Carl A.	17	9.19
Bagnis, R.	8	2.9
Baltes, Werner	16	8.50
Bridgen, John	2	0.322
Burgner, Robert L. (ed.)	23	9.6
Cary, Earle E.	14	7.42
Castell, Charles H.	10	4.5
Cho, Hyun Young	11	6.39
Cohn, M.	12	4.5
Coon, John M. (pat.)	5	2.145
Cowan, J. C.	10	4.11
Crepey, J. R.	6	2.118
Cummings, J. C.	22	9.3
Davis, Gilbert Thomas	22	9.3
Devanney, John W., III	19	9.2
Dillard, C. J.	11	4.5
Di Salvio, Louis H.	17	9.19
Doshi, Y. A.	11	6.33
Dutton, H. J.	10	4.11
Eaton, C. A.	9	4.14
Ege, Karl J.	21	9.3
Eklund, M. W.	2	0.5
Elias, Hans	13	7.0
Evans, C. D.	10	4.11
Evans, M. H.	8	2.9
Evans, William E.	5	2.145
Fan, Tsai-Yi	13	7.590
Firfarova, K. F.	1	0.38
Foppen, Fredrik K.	16	8.59
Ford, J. E.	3	0.7
Fukimbara, Takashi	4	0.5
Garvin, D. F.	8	3.18
Gerstle, Margaret Lynch	22	9.3
Gillespie, Samuel M.	19	9.2
--	20	9.2
Glombitza, Karl W.	13	6.32
Gregory, Jon Layne	20	9.2
Gundersen, K.	17	9.19
Gundersen, Kaare R.	16	9.14
Gutenmann, Walter H.	17	9.19
Hadeishi, T.	14	7.42
Hardy, R.	15	8.
Hardy, Roy	9	4.60
Hare, P. E.	1	0.322
Heidelbaugh, N. D.	12	4.5
Heighway, Arthur J.	15	9.16
Hickey, Frank David	6	2.3
Himel, Chester M.	2	0.35
Huslin, Stanley C. (pat.)	16	9.16
Ikeda, Hiroshi	6	2.113
Ishio, S.	25	9.19
Jensen, Arne	12	6.32
Johnson, F. H.	2	0.32
Jolliff, James V.	25	0.8
Joseph, R. L.	4	0.6
Juergensmeyer, Julian Conrad	22	9.3
Kaimal, P. N. R.	7	3.234
Karel, M.	12	4.5
Katsuura, Kakuji	12	6.32
Kazakova, O. V.	1	0.38
Kazmi, S. J. A.	7	3.11
Kim, Kwang Ho	11	6.39
Kirschenbaum, Donald M.	14	8.51
Kitamikado, Manabu	1	0.38
Knetemann, A.	5	0.6
Knight, H. Gary	21	9.3
Kohama, Y.	2	0.32
Kurakov, I. G.	21	9.3
Kwoh, Theresa Liu	10	4.5
Labuza, T. P.	12	4.5
Laylin, John G.	22	9.3
Lelieveld, H. L. M.	5	0.6
Lisk, Donald J.	17	9.19
List, G. R.	10	4.11
Litchfield, Carter	9	4.14
Loomis, Stephen M.	19	9.2
Loucks, Daniel P.	20	9.3
Love, Jane D.	9	4.5
Lunde, Gulbrand	10	4.11
Lunder, T. L.	13	7.0
Lunn, H. P.	9	3.2387
Luquet, P.	15	8.51
Mackie, P. R.	15	8.
Madgwick, John C.	12	6.32
Marshall, R. T.	2	0.5
Marshall, Robert Swinburn	6	2.3
McDonald, D. P.	2	0.116
McDougall, J.	8	3.2382
McKinley, Larry E.	5	2.145
McLaughlin, R. D.	14	7.42
McMillan, David C.	7	3.15
Metwally, M. M. E.	1	0.34
Mitchell, A. G.	7	3.11
Mitchell, Dee	18	9.19
Mommsen-Straub, S.	6	0.7
Moon, Travis W.	17	9.19
Morita, Richard Y.	4	0.5
Moser, Helen A.	10	4.11
Muys, G. T.	5	0.6
Nakagawa, H.	25	9.19
Nelson, Gary J.	10	4.14
Nikaido, Motomu	18	9.19
Novelli, Rose Mary E.	3	0.5
Ōba, Kenkichi	18	9.19
--	22	9.19
Ogura, Junj	6	2.113
Orekhovich, V. N.	1	0.38
Orlov, Yu. N.	8	3.2386
Owen, T. G.	15	9.13
Pardo, Arvid	21	9.3
Pariser, E. R.	25	6.54
Park, Dae Sung	11	6.39
Paul, Kala L.	4	0.5
Pearce, T. W.	13	7.86
Pearson, A. M.	9	4.5
Petit, M.	10	3.336
Potter, L. M.	11	6.193
Powell, E. O.	13	7.86
Poysky, F. T.	2	0.5
Ralph, Bernhard J.	12	6.32
Rao, P. Srinivasa	11	6.33
Reed, S. M.	2	0.5
Reymond, Dominique	25	7.8
Richardson, T.	1	0.34
Ruff, Larry E.	19	9.2
Ryu, Bong Suk	16	9.16
Rzhavskaya, F. M.	10	4.21
Salomon, A. (pat.)	9	3.63
Santa-Pinter, J. J.	24	9.3
Sarti, Domenico M.	11	6.195
Schjolberg, E. (pat.)	7	3.237
Schlettwein-Gsell, D.	6	0.7
Schneider, E.	5	2.06
Semple, A. B.	9	3.2387
Seshadri, Raja	4	0.5
Shears, H. E.	14	6.54
Shewan, J. M.	6	2.01
Shimomura, O.	2	0.32
Shore, D. T.	10	3.336
Shorrock, C.	3	0.7
Sieburth, John M.	4	0.5
Silver, M.	12	4.5
Singh, T. P.	15	9.13
Sipos, J. C.	9	4.14
Smith, C. A.	2	0.5
Solberg, J.	11	6.193
Spofford, Walter O., Jr.	20	9.2
Stangenberg, Marian	18	9.19
Stoewsand, Gilbert S.	17	9.19
Strange, R. E.	13	7.86
Sturm, Rolland G. (pat.)	5	2.145
Swartz, William E.	7	2.3
Tabb, Durbin C.	20	9.2
Takano, Hideaki	16	9.16
Tanaka, K.	3	0.6
Tannenbaum, Steven R.	13	7.590
Tappel, A. L.	11	4.5
Thomas, G.	10	3.336
Tomita, T. (pat.)	25	6.54
Tomiyama, Shinichi	18	9.19
--	22	9.19
Townsend, Ray T.	5	2.3
Trott, William M.	17	9.19
Tsuchiya, Hikogi	18	9.19
Tsugi, Norihiro	4	0.5
Twedt, Robert M.	3	0.5
Ueyama, Hideo	4	0.5
Uk, Solang	2	0.35
Umemori-Aikawa, Yoko	2	0.38
Van Rhee, R.	5	0.6
Vengerova, N. V.	10	4.21
Vernon, E.	6	2.05
Volkov, S. S.	8	3.2386
Walters, C. L.	14	7.599
Wehmiller, John	1	0.322
Wenzel, S.	5	2.05
White, J.	14	6.54
Whitman, P. A.	2	0.5
Wiggs, A. J.	15	9.13
Wilber, Charles G.	19	9.19
Willis, Elmer Dryden	7	2.3
Witas, Tadeusz	12	6.194
Wolman, M. Gordon	17	9.19
Woodruff, M. G., III	24	9.3
Wulf, Norman A.	22	9.3
Yamaguchi, K.	3	0.6
Yamauchi, Yoshihito	4	0.5
Yamamoto, Hiroshi	1	0.38
Yamamoto, M.	3	0.6
Yamazaki, Kunio	3	0.5
Yano, T.	25	9.19
Yates, George Talmadge, III	21	9.3
Yokoo, Makoto	6	2.113
Young, David R.	17	9.19
Young, E. Gordon	12	6.32
Zen-Yoji, H.	6	2.05

Heighway, Arthur J.	15	9.16	Orekhovich, V. N.	1	0.38	Umemori-Aikawa, Yoko	2	0.38
Hickey, Frank David	6	2.3	Orlov, Yu. N.	8	3.2386			
Himel, Chester M.	2	0.35	Owen, T. G.	15	9.13			
Huslin, Stanley G. (pat.)	16	9.16						

Subject	Page	Code
ANALYSIS		
[Determination of Mercury in Tuna Using the Isotopic Dilution Method]	14	7.42
A New Procedure for Isolating Poultry Aroma Essence	15	7.9
ANALYSIS, ORGANIC		
Fractionation of Goldfish Brain Aminoacyl-Transfer RNA at the Microgram Level	13	7.522
Method of Determining Carotenoid Contents of Alaska Pink Shrimp and Representative Values for Several Shrimp Products	13	7.592
Quantitative Ultramicroanalysis of Amino Acids in the Form of Their DNS-Derivatives. 3. Analysis of Natural Amino Acids. Characteristics of the Method	14	7.52
Chromatographic Behaviors of Proteolytic Enzymes in Chum Salmon Pyloric Caeca on Sephadex Gel Chromatography	14	7.591
Methyl Yellow as a Single Chromogenic Reagent for the Thin Layer Chromatographic Detection of Organophosphorus Pesticides and Their Breakdown Products	16	7.599
AQUACULTURE		
NSF Translation of Japanese Mariculture Classic	18	9.16
Aquaculture: A New England Perspective		
Conference Recommendations	19	9.16
An Economic Perspective	19	9.16
A General Legal Perspective	19	9.16
A Technological Perspective	19	9.16
Hatchery Design and Operation Information	20	9.16
A Specific Legal Perspective: Florida	20	9.16
Fish Toxicant Compositions and Method of Using Them (pat.)	19	9.16
Potential Uses of Waste Waters and Heated Effluents	19	9.16
Shrimp Culture Research at the Galveston Biological Laboratory	19	9.16
Aquatic Weed Control in Fish Ponds With Chemical Methods	20	9.16
Artificial Sea Water Solution and Composition for Making the Same(pat.)	20	9.16
Action of Some Salts and Their Ions on Self-Purification Processes in the Water of Fish-Hatcheries	21	9.16
Preliminary Studies of Selected Environmental and Nutritional Requirements for the Culture of Penaeid Shrimp	21	9.16
Stocking Density and Water Requirements for High-Density Culture of Channel Catfish in Tanks or Raceways	22	9.16
AQUACULTURE -- FEEDING AND NUTRITION OF FISH		
The Culture of Food Organisms for the Production of Edible Molluscan Seedlings	22	9.16
AQUACULTURE -- REARING OF FISH		
Notes on the Raising of an Estuarine Copepod Gladioferens imparipes Thomson	20	9.16
Techniques for Raising Penaeid Shrimp From the Egg to Postlarvae	20	9.16
AUTHOR INDEX	31, 32	
BACTERIOLOGY		
An Improved Medium for Detection of Clostridium botulinum Type E	3	0.5
Mode of Action of Ethylene Oxide on Spores of Clostridium botulinum 62A	4	0.5
Staphylococcus aureus and Staphylococcal Food Intoxications. A Review I. The Staphylococci: Characteristics, Isolation, and Behavior in Artificial Media	4	0.5
Temperature Cycling Effects on Bacterial Growth. 1. Pseudomonas fluorescens	4	0.5
Variation in the Bacterial Flora in Chill Stored Sea Water	6	0.5
Light Production in the Luminous Fishes Photoblepharon and Anomalops From the Banda Islands	18	9.12
BIBLIOGRAPHIES		
Abstracts and Summaries of Literature on Drugs From the Sea 1967-1970	25	9.6
BIOCHEMISTRY		
Oxidations by Molecular Oxygen	1	0.2
Immunochemistry of Sperm Whale Myoglobin. X. Regions Responsible for Immunochemical Cross-Reaction With Finback Whale Myoglobin. Some General Conclusions Concerning Immunochemical Cross-Reaction of Proteins	1	0.35
Stereochemistry of Hemes and Other Metalloporphyrins	1	0.35
ECONOMICS--Continued		
Economic Conditions of Selected Pacific Northwest Seafoods Firms	26	9.2
ENGINEERING		
Port and Harbor Development System.Phase 1 - Design Guidelines Work Report	6	0.8
ENVIRONMENT		
Environmental Policy: Theory, Concepts and Processes [A Symposium]		
The Coordination of Legislative Policy and the Regulation of Private Interests: Some Suggested Pragmatic Principles for Environmental Policy	25	9.3
The Environmental Movement: Ambiguities and Meanings	25	9.3
Environmental Policy and the Congress	25	9.3
Environmental Policy in a Hypertrophic Society	25	9.3
Environmental Policy and Politics: Value and Power Context	25	9.3
Political and Social Accommodation: The Political Process and Environmental Preservation	25	9.3
The Bureaucratic Response to Environmental Law	26	9.3
Environmental Policy and International Institutional Arrangements: A Proposal for Regional and Global Environmental Protection Agencies	26	9.3
Environmental Policy: Public Participation and the Open Information System	26	9.3
International Environmental Management: Some Preliminary Thoughts	26	9.3
Public Participation and Environmental Quality	26	9.3
The Role of Litigation in Environmental Policy: The Power Plant Siting Problem	26	9.3
ENZYMES		
Enzymatic Degradation of Whale Cartilage Keratosulfate.		
I. Isolation of a Keratosulfate-Degrading Bacterium	1	0.38
II. Identification of a Keratosulfate-Degrading Bacterium	2	0.38
III. Purification of a Bacterial Keratosulfate-Degrading Enzyme	2	0.38
[Isozymes of Aspartate Aminotransferase in the Skeletal Muscle of Carp]	1	0.38
Quality of Thunnus albacares. Chemical Evaluation	2	0.38
Studies on Collagenase of a Marine Bacterium. Part I. The Isolation and Determination of Microorganism Producing Collagenase	2	0.38
Lobster Muscle Transpeptidase	13	7.591
L-Glutamate Dehydrogenase (Dogfish Liver and Chicken Liver)	15	7.591
EQUIPMENT, LABORATORY		
Wooden Laboratory Cupboards for the Fire Protection of Solvents	2	0.110
FISH MEAL AND OIL--MANUFACTURE		
Fish Conservion (pat.)	14	6.130
FISH MEAL AND SOLUBLES -- NUTRITIVE VALUE		
The Influence of Partially Delactosed Whey, Fish Meal and Supplemental Biotin in Broiler Diets	13	6.190
Lipids Extracted From Imported Brown Fish Meal	13	6.190
FISH PROTEIN CONCENTRATE		
[Development of New Fish Protein Concentrates in Argentina. I. Chemical Basic Composition]	13	6.54
Nutritive Value of Fish Protein Concentrate	13	6.54
Fish Protein Extraction (pat.)	14	6.54
Nutritive Quality of Wheat Flour and Bread Supplemented With Either Fish Protein Concentrate or Lysine	14	6.54
FISH PROTEIN CONCENTRATE -- NUTRITIVE VALUE		
Availability in Man of Protein and Minerals From Fish Protein Concentrates	14	6.54
FISHERIES, AFRICAN		
Preliminary List of the Inland Waters of Africa and Their Characteristics	5	1.016
FISHERIES, AUSTRALIAN		
Seafood Report Now Available	5	1.017
FISHERIES, CUBAN		
Soviet-Cuban Fishery Research	5	1.0119
FISHERIES, GULF OF MEXICO AND CARIBBEAN		
Symposium on Investigations and Resources of the Caribbean Sea and Adjacent Regions	5	1.012
BIOCHEMISTRY--Continued		
Metabolic Evidence Against the Role of 2-Acyl Glycerols in the Biosyn-		
FISHING METHODS -- TRAWLING		
The Shrimp-Fish Separator Trawl: Preliminary Observations on Its Intro-		

General Conclusions Concerning Immunochemical Cross-Reaction of Proteins 1 0.35
Stereochemistry of Hemes and Other Metalloporphyrins 1 0.35

Symposium on Investigations and Resources of the Caribbean Sea and Adjacent Regions 5 1.012

BIOCHEMISTRY--Continued
Metabolic Evidence Against the Role of 2-Acyl Glycerols in the Biosynthesis of 1-Alkyl-2,3-Diacyl Glycerols in Marine Fish 1 0.36
Electrophoretic Heterogeneity of Serum Proteins in Cartilaginous, Ganoid and Teleost Fish 2 0.321
BIOCHEMISTRY OF FISH
Lipids of Masu Salmon (Oncorhynchus masou). I. Variations of the Lipid Content and the Fatty Acid Composition of Juvenile Masu Salmon During the Period of Smolt-Transformation, and on the Influence of Light Upon Those Variations 17 9.13
Amino Acids as Olfactory Stimuli in Fresh-Water Catfish, Ictalurus catus (Linn.) 18 9.13
Combined Effects of Dietary Lipids and Environmental Temperature on Growth, Metabolism and Body Composition of Channel Catfish (Ictalurus punctatus) 18 9.13
The Incorporation of Radioactive Compounds Into American Lobster Homarus americanus 18 9.13
Lipid Catabolism in Fish Muscle 18 9.13
BIOLOGY
The Origins of Taxonomy 17 9.12
BIOLOGY OF FISH
Effects of Temperature and Salinity on Growth, Food Conversion, Survival and Temperature Resistance of Juvenile Blue Crabs, Callinectes sapidus Rathbun 6 1.86
The Effect of Tagging Upon the Fatty Acid Metabolism of Juvenile Pink Salmon 17 9.125
BOOKS
Pesticides in the Environment, Volume 1, Part 1 16 9.10
Everyman's Guide to Nutrition 25 9.6
Encyclopedia of Food Engineering 26 9.6
Fundamentals of Food Engineering 26 9.6
BYPRODUCTS
Recovery of Fish Oil and Protein From Fish Processing Effluent 14 6.130
CANNING
A Condensed History of the Science and Technology of Thermal Processing -- Part 1 10 3.3
Retorting Procedures 10 3.33
COMPOSITION, ORGANIC
Conjugated Lipids of the Red Salmon Kidney (Lipids of Salmonoid Fishes XI) 11 4.13
Differences in the Fatty Acid Compositions of Blubber Fats From Northwestern Atlantic Finwhales (Balaenoptera physalus) and Harp Seals (Pagophilus groenlandica) 11 4.14
The Bottle-Nosed Dolphin Tursiops truncatus: Fatty Acid Composition of Milk Triglycerides 12 4.14
Phosphoglucomutase Polymorphism in Pacific Ocean Perch, Sebastodes alutus 15 8.59
COOKERY
Destruction of Salmonellae by Microwave Heating of Fish With Implications for Fish Products 9 2.8
CORAL PRODUCTS
Status of the Precious Coral Industry in Japan, Taiwan, and Okinawa: 1970 14 6.89
DISEASES OF FISH
Infectious Pancreatic Necrosis in Rainbow Trout in Scotland 19 9.15
ECOLOGY
The Need for Environmental Laboratories 15 9.10
The Lesson of the Askö Lab 16 9.10
Ecosystem Analysis: Biome Approach to Environmental Research 22 9.19
ECONOMICS
Costs and Profitability in the Commercial Fishing Industry: The Insurance Dilemma 25 9.2
The Economics of Vanishing Species 25 9.2
Foreign Aid: Necessary? Useful? Damaging? 25 9.2
A Proposal for Participating in Natural Resource Development Starting With the High Seas 25 9.2

FISHING METHODS -- TRAWLING
The Shrimp-Fish Separator Trawl: Preliminary Observations on Its Introduction Into the Oregon Fishery 7 2.1471
FOOD SCIENCE
Environmental Nitroso Compounds: Reaction of Nitrite With Creatine and Creatinine 4 0.7
FOOD TECHNOLOGY
Symposium: Oilseed Processors Challenged by World Protein Need
The Functional Requirements for Foods 3 0.6
Marketing Considerations for Improved Protein Food Products 3 0.6
Textured and Shaped Oilseed Protein Food Products 3 0.6
Odor and Flavor Responses to Additives in Edible Oils 4 0.6
FRESH FISH -- PROCESSING
Weight Loss of Pond-Raised Channel Catfish (Ictalurus punctatus) During Holding in Processing Plant Vats 7 2.3
Apparatus for Cutting Crab Bodies (pat.) 8 2.3
Fish Bleaching Process (pat.) 8 2.3
Method for Shucking Shellfish (pat.) 8 2.3
Scallop Eviscerator (pat.) 8 2.3
FROZEN FISH -- PROCESSING
Fish Processing (pat.) 27 3.2
Automatic Cartoning of Fish Fingers 27 3.237
Fish Preparation Method (pat.) 27 3.237
FROZEN FISH -- STORAGE
Storage Stability of Commercially Prepared and Frozen Pond-Raised Channel Catfish (Ictalurus punctatus, Rafinisque) 9 3.249
[Influence of Freezing and Thawing of Carp on the Subcellular Distribution of Aspartate Aminotransferase in the Skeletal Muscle] 10 3.2499
GEAR, FISHING
The Use of PVC Coatings in Dungeness Crab Pot Construction 8 2.1128
GEAR, FISHING -- NETTING
Microbial Damage to Monofilament Nets 8 2.1113
INTERNATIONAL AFFAIRS
Prospects for a New Regime of the Seas: International Political Considerations 26 9.3
LAW, MARINE
The Common Law of Water 26 9.3
LIPIDS
Review [Lipids]
Absorption and Transport of Fat 11 4.
Biosynthesis of Lipid 11 4.
Blood Lipids 11 4.
Immunology of Lipids 11 4.
The Lipids of Brain and Nerve 11 4.
Lipids and Hormones 11 4.
Lipids and Membrane Structure 11 4.
Liver Lipids 11 4.
Separation and Identification of Lipids 11 4.
Bacterial Lipids 12 4.
Biochemistry of Branched Chain Fatty Acids 12 4.
Desaturation and Chain-Elongation of Fatty Acids--Especially in Relation to the Nutritional Type of Organism and the Environmental Factors 12 4.
The Lipids of Fish and Plankton 12 4.
Lipids of Seeds 12 4.
Lipids of Shellfish 12 4.
The Lipids of Yeasts 12 4.
Plant Lipids 12 4.
MENHADEN
Atlantic Menhaden (Brevoortia tyrannus) Resource and Fishery -- Analysis of Decline 5 1.23
NEW PRODUCTS -- FISH
Cuttlefish Product (pat.) 8 2.06
Jellied Fish Product (pat.) 8 2.06
NUTRITIVE VALUE
Effects of Lysine on Dough and Protein Quality of Whole Wheat Meal Chapatis and Leavened Bread 3 0.7

Subject	Page	Code
NUTRITIVE VALUE--Continued		
Soy Protein Quality	4	0.7
OCEAN ENGINEERING		
Polarography of Seawater. II. Complex Formation of Cadmium With EDTA	15	9.11
Ocean Engineering Systems		
Environmental Sensing and Control Subsystems	27	0.8
Life Support Subsystem	27	0.8
Logistic Support and Maintenance	27	0.8
Ocean Engineering Systems	27	0.8
Platforms	27	0.8
OCEANOGRAPHY		
Polarography of Seawater. II. Complex Formation of Cadmium with EDTA	15	9.11
General Circulation and Water Characteristics in the Southern California Bight	16	9.11
Note on the Programming for Oceanographic Data Processing	16	9.11
Ship's Influence on Surface and Rawinsonde Temperatures During BOMEX	17	9.11
Vertical Distribution of the Oceanic Zooplankton	18	9.11
OILS -- CHEMICAL PROPERTIES		
Acid Composition of the Nonoxidized Fraction Separated From Oxidized Oil	11	4.21
Lipid Oxidation and Oxidized Oil Stain of Aquatic Products	12	4.21
Lipid Oxidation and Oxidized Oil Stain of Aquatic Products	12	4.21
OILS -- COMPOSITION		
Monoethylenic Fatty Acids of a Partially Hydrogenated Herring Oil	12	4.13
Flavors and Odors of Fish Oils	15	8.8
OILS -- DECOMPOSITION		
Effect of Storage on Lipids of Fish Protein Concentrate	27	4.4
OXIDATION		
Effect of Heme Compounds on Lipid Oxidation	11	4.5
Oxidations Involving the Heme Complex in Raw Meat	12	4.5
PACKAGING		
Plastic Packages and the Environment	9	3.238
Packages and Packaging Material for Fish	10	2.43
PARASITES OF FISH		
An Annotated List of Protozoan Parasites, Hyperparasites, and Commensals of Decapod Crustacea	20	9.15
A Parasite and Disease Survey of Connecticut Oysters	20	9.15
PESTICIDES		
Design and Synthesis of Controlled Release Pesticide-Polymer Combinations	6	0.9
POISONS OF FISH		
Nematocyst Toxin of Metridium	19	9.15
POLLUTANTS		
Chemical Pollution: Polychlorinated Biphenyls	24	9.19
POLLUTANTS -- EFFECTS		
Carbonic Anhydrase Interaction With DDT, DDE, and Dieldrin	2	0.38
POLLUTANTS -- EFFECTS ON FLORA AND FAUNA		
Polychlorinated Biphenyls: Toxicity of Certain Phytoplankters	24	9.19
POLLUTANTS -- IDENTIFICATION		
Thermal Discharges Into the Coastal Waters of Southern California	23	9.19
POLLUTANTS -- RESIDUES		
Mercury in Bryophytes (Moss)	21	9.19
Heavy Metal Concentration in Coastal Waters	22	9.19
DDT Residues in Eight California Marine Fishes	23	9.19
Mercury in Flora and Fauna	23	9.19
POLLUTION		
Neutron Activation Analysis of Environmental Contamination and Distribution of Mercury in Animals and Fish	15	9.19
Effects of Short-Term Exposure of Leuciscus rutilus to Phenylmercuric Hydroxide	16	9.19
Biological Implications of Nuclear Debris in Aquatic Ecosystems	21	9.19
Pollution Paranoia	21	9.19
Concentrations of Iron-55 in Commercial Fish Species From the North Atlantic	23	9.19
Mercury in Fish and Water From a River and a Fjord in the Krageroe Region, South Norway	23	9.19
POLLUTION--Continued		
A Discussion on Biological Effects of Pollution in the Sea		
Assessment of Pollution Effects by the Use of Algae	23	9.19
Bioassays To Determine Allowable Waste Concentrations in the Aquatic Environment	23	9.19
Future Research Needs	23	9.19
Monitoring the Marine Environment	23	9.19
Objectives of Biological Pollution Studies	23	9.19
Pollution Prevention	23	9.19
Techniques for Assessment of Pollution Effects on Seabirds	23	9.19
Assessment of the Effects of Pollutants on Physiology and Behaviour	23	9.19
The Biological Effects of Radioactive Wastes	24	9.19
Ecological Effects of Sewage Discharge in the Marine Environment	24	9.19
The Effects of Heavy Metals (Other Than Mercury) or Marine and Estuarine Organisms	24	9.19
Effects of Oil and Oil Dispersants on the Marine Environment	24	9.19
Influence of Pesticides on Marine Ecosystems	24	9.19
Mercury Pollution in Sweden With Special Reference to Conditions in the Water Habitat	24	9.19
Some Changes in Intertidal Sand Communities Due to Thermal Pollution	24	9.19
Freezing Oil Spills (pat.)	24	9.19
Kaiser Refractories Environmental Studies Final Report: 1 June 1971	24	9.19
POLLUTION -- ECONOMICS		
Residuals Management in the Pulp and Paper Industry	21	9.19
PRESERVATIVES		
Effect of EDTA on the Germination of and Outgrowth From Spores of Clostridium botulinum 62-A	9	3.11
Polyphosphates in Processing of Cured Meats	9	3.12
Fish Paste (pat.)	10	3.11
Preservation of Fish Fillet (pat.)	10	3.12
On the Preserving Effect of Sodium Formate	10	3.12
Animal Food Products (pat.)	27	3.11
Fish Paste Product (pat.)	27	3.11
Jellied Fish Product (pat.)	27	3.11
QUALITY CONTROL		
Hydration Capacity as an Index of Shrimp Microbial Quality	16	7.80
SALMON		
Salmon Nomenclature	6	1.30
SHRIMP		
The Shrimp Leptalpheus forceps in Old Tampa Bay, Florida	6	1.85
SPOILAGE		
Microbiological Changes in Prepacked Cod Fillets in Relation to the Oxygen Permeability of the Film	3	0.5
Factors Affecting the Production of Bacterial Food Poisoning Toxins	4	2.05
Biochemical Changes in Shrimp Inoculated With Pseudomonas, Bacillus and a Coryneform Bacterium	7	2.01
TOXICOLOGY		
Polychlorinated Biphenyls (PCB): Effect on Mitochondrial Enzyme Systems	2	0.4
Degradation of Dieldrin to Carbon Dioxide by a Soil Fungus Trichoderma koningi	4	0.5
Toxicological Examination by Chicken Embryo on Rancid Oils	12	4.92
Na^+, K^+-Activated-ATPase Inhibition in Rainbow Trout: A Site for Organochlorine Pesticide Toxicity	24	9.19
Toxicity of Kraft Mill Effluent to Selected Estuarine Organisms From Yaquina Bay, Oregon	24	9.19
VESSELS, FISHING -- DESIGN		
[A Treatise to the Problem of Hull Vibrations of Fishing Vessels as a Noise Source in Regard to Frightening of Fish]	7	2.115
VESSELS, FISHING -- EQUIPMENT		
Boat- or Ship-Type Anchor (Pat.)	7	2.114
WASTE -- TREATMENT		
Ahead: Activated Algae?	5	0.8
WASTES -- IDENTIFICATION		
Investigations on Physicochemical Composition of Fish Industry Waste Waters	26	0.8

Atlantic
Mercury in Fish and Water From a River and a Fjord in the Krageroe Region, South Norway 23 9.19

Investigations on Physicochemical Composition of Fish Industry Waste Waters 26 0.8

AUTHOR INDEX - APRIL 1972

Author	Page	Code
Abdullah, M. I.	22	9.19
Ackefors, H.	24	9.19
Ackman, R. G.	11	4.14
--	12	4.13
--	12	4.14
Ainardi, V. R.	2	0.38
Akanuma, Yasuo	11	4.
Akiba, Yoshio	16	9.11
Aldrich, D. V.	6	1.86
Aldrin, J. F.	2	0.38
Allan, G. G.	6	0.9
Anantakrishnan, Sekharipuram V.	1	0.2
Anderson, E. E. (pat.)	14	6.130
Anderson, J. M.	23	9.19
Andrews, James W.	18	9.13
--	21	9.16
--	22	9.16
Anonymous	4	0.7
--	5	1.012
--	5	1.017
--	6	0.8
-- (pat.)	8	2.06
-- (pat.)	8	2.06
-- (pat.)	8	2.3
--	10	2.43
-- (pat.)	10	3.11
-- (pat.)	14	6.54
--	18	9.16
-- (pat.)	27	3.11
-- (pat.)	27	3.11
-- (pat.)	27	3.2
--	27	3.237
Archer, Michael C.	4	0.7
Atassi, M. Z.	1	0.35
Auffhammer, Ida Wallis	25	9.6
Bachanek, Stanislaw	26	0.8
Bachmura, Frank T.	25	9.2
Bains, G. Singh	3	0.7
Baird-Parker, A. C.	4	2.05
Baldwin, Ruth E.	9	2.8
Ball, H. J.	19	9.15
Barnett, P. R. O.	24	9.19
Bauer, Peter	25	9.2
Berger, Bernard L. (pat.)	19	9.16
Berlin, Brent	17	9.12
Beug, W. M.	2	0.38
Bilinski, E.	18	9.13
Bixby, M. W.	4	0.5
Bogdanov, A. S. (ed.)	5	1.0119
Boggess, T. S.	9	3.249
Bolle, Arnold W.	26	9.3
Boush, G. M.	4	0.5
Bower, B. T.	21	9.19
Branica, Marko	15	9.11
Breedlove, Dennis E.	17	9.12
Bruner-Lorand, Joyce	13	7.591
Bryan, G. W.	24	9.19
Bunnell, Charles Milton (pat.)	8	2.3
Burhenne, Wolfgang E.	25	9.3
Burrows, Elsie M.	23	9.19
Butler, P. A.	24	9.19
Byrne, A. R.	15	9.19
Caldwell, Lynton K.	25	9.3
Calvano, Charles N.	27	0.8
Campbell, John W.	21	9.19
Cantor, S. M.	3	0.6
Cardwell, Rick	17	9.125
Charm, S. E.	26	9.6
Chopra, C. S.	6	0.9
Clark, Stephen D.	4	0.7
Clements, Walter C. (ed.)	26	9.3
Cobb, B. F., III	7	2.01
Cole, Edward L. (pat.)	24	9.19
Cole, H. A.	23	9.19
Corman, Leonard	15	7.591
Couch, John	20	9.15
Courtial, Wolfgang (pat.)	10	3.12
Cowan, Dorian	20	9.16
Craven, John P.	27	0.8
Cronin, E. L.	23	9.19
Curtis, T. Gray (ed.)	27	0.8
Damron, B. L.	13	6.190
Davis, Paul W.	24	9.19
Debevere, J. N.	3	0.5
Deichmann, Wm. B.	25	9.6
De León, V.	13	7.522
Dermelj, M.	15	9.19
Deutsch, Ronald M.	25	9.6
Donovan, L. K.	27	0.8
Eaton, C. A.	11	4.14
--	12	4.14
Eberst, D. P.	13	6.190
Edwards, Daniel James	25	9.2
Edwards, R. W.	23	9.19
Ellis, A.	19	9.15
Elson, K. G. R.	19	9.15
Epstein, S.	11	4.14
Evans, C. D.	4	0.6
Ezura, Yoshio	6	0.5
Farrall, A. W.	26	9.6
Fedoseev, V. A.	14	7.52
Feldt, W.	14	7.42
Fields, M. L.	9	2.8
Fisher, Nicholas S.	24	9.19
Fowler, Josephine	14	6.54
Frauenglas, Harvey	26	9.3
Fujimoto, Kenshiro	12	4.21
Fujino, Yasuhiko	11	4.
Gates, John M.	19	9.16
Gaucher, Thomas A. (ed.)	19	9.16
Gill, Robert L.	7	2.3
Goldblith, Samuel A.	10	3.3
Goldizen, Vernon C. (pat.)	20	9.16
Goodwin, M. H.	19	9.15
Gordon, A.	9	3.12
Grandgirard, A.	2	0.38
Greene, Barbara E.	12	4.5
Greenland, Donald C.	7	2.3
Grigg, Richard W.	14	6.89
Gruchy, C. G.	6	1.30
Gularte, Ronald C.	27	0.8
Haas, Gerhard J. (pat.)	27	3.11
Haley, Alleah	27	4.4
Hall, Carl W.	26	9.6
Hamm, Reiner	1	0.38
--	10	3.2499
Hammerle, O. A.	14	6.54
Hammond, Allen L.	22	9.19
--	24	9.19
Hanada, Kazunori	2	0.38
Haneda, Yata	18	9.12
Hara, Ichirō	11	4.
Harmon, Anthony W.	13	7.592
Harmon, S. M.	3	0.5
Harms, R. H.	13	6.190
Harrison, Florence L.	21	9.19
Harville, John P. (ed.)	24	9.19
Hastein, Tore	23	9.19
Hayashi, Akira	12	4.
Hayashi, Kōhei	11	4.
Hayes, K. M.	9	3.11
Hearon, W. M.	21	9.19
Heaton, E. K.	9	3.249
Hell, C. E. B.	16	9.19
Henning, Daniel H.	25	9.3
Henry, Harriet P.	19	9.16
Henry, Kenneth A.	5	1.23
Henry, Michael T. (pat.)	8	2.3
Hess, Howard V. (pat.)	24	9.19
Hingley, J.	12	4.13
Hirano, Y.	11	4.5
Hirayama, Osamu	11	4.
Hoard, J. L.	1	0.35
Hodgins, Harold O.	15	8.59
Hodgkiss, W.	19	9.15
Holland, J. S.	6	1.86
Hooper, S. N.	12	4.13
Hori, Tarō	11	4.
Horton, Donald B.	19	9.16
Horton, Howard F.	24	9.19
Howell, A. J.	4	0.5
Hughes, P.	10	3.33
Igarashi, Hisanao	11	4.13
Inamdar, Arvind	15	7.591
Irwin, William A.	25	9.3
Ishikawa, Shizuhiro	14	6.130
Itaskak, Osamu	11	4.
Itoh, Toshihiro	12	4.
Itten de Entizne, Elsa L.	13	6.54
Jackson, Henry M.	25	9.3
Jamison, Andrew	16	9.10
Jay, James M.	16	7.80
Jayaraman, H.	1	0.2
Johnson, Allyn Gregory	15	8.59
Jones, James H.	16	9.11
Jurkovich, Jerry E.	7	2.1471
Kaneko, Hiroshi	12	4.
Kaplan, B. B.	13	7.522
Karger, W.	7	2.115
Katayama, Masayuki	12	4.
Kato, Kenji	14	6.130
Kautter, D. A.	3	0.5
Kelley, Carolyn E.	13	7.592
Kelley, William E. (pat.)	20	9.16
Kimura, Sūichi	12	4.
Kitamikado, Manabu	1	0.38
--	2	0.38
Kneafsey, Patrick	15	9.10
Korschgen, Bernice	9	2.8
Kosta, L.	15	9.19
Kulka, Mary J.	14	6.54
Lachance, Paul A. (rev.)	25	9.6
Lawrence, J. M.	20	9.16
Libicki, Samuel	26	9.3
Lilly, T., Jr.	3	0.5
Lindahl, Per E.	16	9.19
List, G. R.	4	0.6
Lockerby, W. Lee (pat.)	8	2.3
Lof, G. O. G.	21	9.19
Luk'yanenko, V. I.	2	0.321
Luxford, Bruce	27	0.8
Lynt, R. K., Jr.	3	0.5
Makdani, Dhirajlal D.	13	6.54
Malin, Denis J. (pat.)	27	3.237
Malins, D. C.	1	0.36
Maljković, Dubravka	15	9.11
Marth, E. H.	4	0.5
Masic, Djurdjica	1	0.38
--	10	3.2499
Matsumoto, Makoto	12	4.
Matsumura, F.	4	0.5
Matthiessen, George C.	19	9.16
Mattil, Karl F.	3	0.6
Mayo, Ronald D.	20	9.16
McConnell, Grant	25	9.3
McFarlane, I. S.	19	9.15
McGinley, E. S., II	27	0.8
McGriff, E. C.	5	0.8
McKinney, Ross E.	5	0.8
Medwadowski, Barbara	27	4.4
Meiss, A. N.	3	0.6
Minor, T. E.	4	0.5
Misaki, Tetsuo	2	0.38
Mitchell, E. D.	12	4.14
Mittleman, John R. (ed.)	27	0.8
Miura, Toshiyuki	12	4.92
Miwa, Masao	12	4.
Miyaki, Kōmei	12	4.92
Mizutani, Taku	2	0.38
Mock, Cornelius R.	20	9.16
Morris, A. W.	22	9.19
Moseley, G. E.	2	0.110
Moser, Helen A.	4	0.6
Mosevich, M. V.	21	9.16
Mosser, Jerry L.	24	9.19
Mundt, W.	14	7.42
Munro, A. L. S.	19	9.15
Murphy, M. Alice	20	9.16
Myhrman, Rolf	13	7.591

Author	Page	Code
Nakamura, Masami	11	4.
Nakamura, Takashi	1	0.38
--	2	0.38
Neal, Richard A.	19	9.16
Neogi, A. N.	6	0.9
Newman, Martin W.	20	9.15
Newport, D. W.	5	0.8
Niewiadomski, Henryk	11	4.21
Noda, Manjirō	12	4.
Nonaka, M.	15	7.9
Ogawa, Akira	11	4.13
Olcott, H. S.	11	4.5
--	27	4.4
Olson, Roy H. (ed.)	26	9.3
Olsson, Mats	23	9.19
Orlov, V. M.	14	7.52
O'Sullivan, A. J.	24	9.19
Ōta, Tōru	17	9.13
Padelford, Norman J.	26	9.3
Pardini, Ronald S.	2	0.4
Parrish, Loys P.	24	9.19
Patell, James M. (ed.)	27	0.8
Patten, Lowell Lloyd (pat.)	7	2.114
Pereyra, Walter T.	8	2.1128
Pocker, Y.	2	0.38
Poon, William C.	9	2.8
Popov, A. V.	2	0.321
Powers, J. J.	4	0.5
Preston, A.	23	9.19
Preston, Alan	23	9.19
Prestt, I.	23	9.19
Pyen, Choong Kyu	22	9.16
Ragab, M. T. H.	16	7.59
Raven, Peter H.	17	9.12
Redfield, Michael L.	25	9.2
Rippen, A. L.	26	9.6
Robisch, P. A.	1	0.36
Royle, L. G.	22	9.19
Saddler, James B.	17	9.125
Saffle, R. L.	4	0.5
Sakagami, Toshio	11	4.
Sakai, Minoru	6	0.5
Saloman, Carl H.	6	1.85
Samachson, Joseph	14	6.54
Saplin, B. J.	1	0.35
Sawada, Jiro	2	0.38
Sawicki, Jan	11	4.21
Scheer, H.	10	3.12
Shaw, Stanton B.	23	9.19
Shelef, Leora A.	16	7.80
Shelton, R. G. J.	24	9.19
Sherwood, R. J.	5	0.8
Shewfelt, A. L.	9	3.249
Shieh, H. S.	18	9.13
Shimma, Hisako	13	6.190
Shimma, Yaichiro	13	6.190
Shong, Il Mann	22	9.16
Sick, Lowell V.	21	9.16
Sidwell, V. D.	14	6.54
Simpson, Bruce L. (ed.)	26	9.3
Sirlin, J. J.	13	7.522
Sive, David	26	9.3
Smith, Frederick J.	26	9.2
Solomon, H. M.	3	0.5
Sotorres, Atilio M.	13	6.54
Spencer, Herta	14	6.54
Spivak, V. A.	14	7.52
Sprague, Victor	20	9.15
Stansby, Maurice E.	15	8.8
Stark, G. W. V.	2	0.110
Stickney, Robert R.	18	9.13
Stillings, B. R.	14	6.54
Strawn, Kirk	6	1.86
Stumbo, C. R.	4	0.5
--	9	3.11
Suldrup, Niels A.	13	6.54
Suzuki, Noriyo	18	9.13
Tajima, Kenichi	6	0.5
Takano, Hideaki	20	9.16
Taketomi, Tamotsu	11	4.
Tamai, Masaharu	2	0.38
Tannenbaum, Steven R.	4	0.7
Tara, K. Alasingrachar	3	0.7
Tarzwell, C. M.	23	9.19
Telford, M.	19	9.15
Teng, Tzu-Chiu	24	9.19
Thilly, Joan E.	4	0.7
Thomka, L. M.	9	3.238
Thorslund, Anders E.	19	9.16
Toyomizu, Masamichi	12	4.21
Tsuchida, Masako	12	4.92
Tsuji, Frederick I.	18	9.12
Tsuji, Hikoji	2	0.38
Tucker, Don	18	9.13
Uchida, Naoyuki	14	7.591
Ueno, Ryuji	1	0.38
--	2	0.38
Ueta, Nobuo	12	4.
Underdal, Bjarne	23	9.19
Usha, M. Srinivasa Murthy	3	0.7
Utter, Fred M.	15	8.59
Utton, Albert E.	26	9.3
Van der Veen, John	27	4.4
Vanderzant, C.	7	2.01
Varshavsky, JA. M.	14	7.52
Vinogradov, M. E.	18	9.11
Voets, J. P.	3	0.5
Von Brandt, A.	8	2.1113
Wahbeh, V. N.	5	0.8
Wandesforde-Smith, Geoffrey	26	9.3
Wedemeyer, Gary A.	24	9.19
Welcomme, Robin L.	5	1.016
Wengert, Norman	25	9.3
White, David B.	21	9.16
White, R. W.	2	0.110
White-Stevens, Robert (ed.)	16	9.10
Wilding, M. D.	3	0.6
Wilkins, R. M.	6	0.9
Wilson, Thomas W., Jr.	26	9.3
Winarno, F. G.	4	0.5
--	9	3.11
Wisner, Warren M.	17	9.11
Wood, P. C.	23	9.19
Woodhead, D. S.	24	9.19
Wurster, Charles F.	24	9.19
Yamada, Minoru	12	4.
--	17	9.13
Yamagishi, Michio	2	0.38
Yeaple, Donald S.	21	9.19
Young, Chen-Shyong	23	9.19
Zama, Kōichi	11	4.13

Sick, Lowell V.	21	9.16	Wilding, M. D.	3	0.8
Sidwell, V. D.	14	6.54			

SUBJECT INDEX

SUBJECT INDEX

Subject	Page	Code
ANALYSIS		
Activation Analysis of Trace Elements in Lipids With Emphasis on Marine Oils	17	7.0
Simple and Versatile Atomic Fluorescence System for Determination of Nanogram Quantities of Mercury	17	7.42
Color Measurement of Foods: XXXI Miscellaneous: Part 1	18	7.0
Improved Flow Rates With Porous Sephadex Gels	18	7.1
The Determination of Nitrilotriacetic Acid (NTA) in Sewage and Sewage Effluent	19	7.9
ANALYSIS, BIOCHEMICAL		
Factors Affecting the Metabolizable Energy Values of Feedstuffs for Poultry	19	7.9
A Major Problem in Metabolizable Energy Determinations of Feedstuffs for Poultry	20	7.9
ANALYSIS, INORGANIC		
Determination of Trace Amounts of Mercury by Nonflame Atomic Absorption Techniques	17	7.42
Simple, Rapid Potentiometric Method for the Estimation of Fluoride in Vegetation	18	7.463
Automated Method for Determination of Mercury	20	8.42
ANALYSIS, ORGANIC		
Further Studies on the Effect of Amino Acid Supplementation on the Urinary Nitrogen Compounds in Rats Fed a Low-Casein Diet	17	7.51
Combined Chromatographic and Electrophoretic Studies of Sarcoplasmic Proteins and Their Enzymic Activities in Cyclostomes and Fish	18	7.51
Some Studies on the Photolytic Decomposition Stage in the Estimation of N-Nitrosamines	18	7.599
Identification of the Gas Chromatographic Dieldrin and Endrin Peaks by Chemical Conversion	20	7.9
ANTIOXIDANTS		
Food Antioxidants and Their Inhibiting Effect on Salted Atlantic Herring Fat	11	4.61
Antioxidant (pat.)	12	4.61
Tissue Antioxidant Effect of Ocean Hake Fish and Fermented Soybean (Tempeh) as Protein Sources in Rats	13	4.6
Retardation of Oxidative Color Changes in Raw Ground Beef	13	4.61
Studies on the Shellfish Processing. VI. Effect of EDTA and BHA in Color Preservation of Canned Surf Clam Meat	13	4.61
Electron Spin Resonance of Chromanoxy Free Radicals From α-, ζ_2-, β-, γ-, δ-Tocopherol and Tocol	14	4.60
Antioxidant Potential of Tempeh as Compared to Tocopherol	14	4.61
Studies on the Shellfish Processing. VII. Effect of Antioxidants of EDTA Treatment on the Quality of Pressed-and-Dehydrated Sea Mussel Mytilus edulis	14	4.61
Antioxidant (pat.)	14	4.62
ANTISEPTIC ICES AND SEA WATER		
Fish Preservation (pat.)	29	3.17
AQUACULTURE		
Detoxification of Pond Water Treated With Endrin	24	9.15
AQUACULTURE -- FEEDING AND NUTRITION OF FISH		
Nutritional Requirements of Prawn. II. Requirement for Sterols	21	9.14
The Effects of Dietary Lipids on Growth, Food Conversion, Lipid and Fatty Acid Composition of Channel Catfish	23	9.14
Essential Fatty Acids in the Diet of Rainbow Trout (Salmo gairdneri): Physiological Symptoms of EFA Deficiency	23	9.14
Essential Fatty Acids in the Diet of Rainbow Trout (Salmo gairdneri): Growth, Feed Conversion and Some Gross Deficiency Symtoms	24	9.14
Essential Fatty Acids in the Diet of Rainbow Trout (Salmo gairdneri): Lipid Metabolism and Fatty Acid Composition	24	9.14
Roles of Tocopherols in Fish. II. Effects of Tocopherol-Homologs on the Toxicity of Oxidized Oil to Carp	24	9.14
AQUACULTURE -- FEEDING AND NUTRITION OF FISH--Continued		
Interactions of Feeding Rates and Environmental Temperature on Growth, Food Conversion, and Body Composition of Channel	26	9.16
AQUACULTURE -- PLANTS		
Culture of Sea Weeds (pat.)	13	6.31
AQUACULTURE -- REARING OF FISH		
Interactions in the Metabolism of Polyunsaturated Fatty Acids in the Coho Salmon Oncorhynchus kisutch	22	9.14
Rearing Pacific Herring in the Laboratory	23	9.16
A Circulating Seawater System for Experimental Studies With Crabs	25	9.16
Sectional Tanks for Fish Farms	26	9.16
AUTHOR INDEX	35-36	
BACTERIOLOGY		
Fate of Freshwater Bacteria in the Sea	3	0.5
Numerical Taxonomy of Coryneform Bacteria Isolated From Pond-Reared Shrimp (Penaeus azetecus) and Pond Water	3	0.5
Survival of Vibrio parahaemolyticus in Shrimp Tissue Under Various Environmental Conditions	3	0.5
Aquatic and Marine Microorganisms, Interrelationships in Enrichment Cultures	4	0.5
Procedure for Isolation and Enumeration of Vibrio parahaemolyticus	4	0.5
Procedure for the Isolation of Psychrophilic Marine Bacteria	19	7.86
BIOCHEMISTRY		
High-Resolution Proton Magnetic Resonance Spectra of a Rabbit Sciatic Nerve	1	0.35
Human Taste Papilla Stimulation: Stability of Quality Judgments Over Time	2	0.35
Molecular Variants of Golfingia gouldii Hemerythrin. The Primary Structure of the Variants Arising From Five Amino Acid Interchanges	2	0.35
Nomenclature Policy: Generic Descriptors and Trivial Names for Vitamins and Related Compounds	2	0.35
BIOCHEMISTRY OF FISH		
Radioimmunoassay of Insulin in Fishes. Experiments in vivo and in vitro	19	7.9
[Nonprotein Nitrogen Compounds in the Muscle Tissue of the Large Chelae and the Abdomen of Astacus leptodactylus Esch]	20	8.50
Hematological Effects of Dennison Tagging Upon Juvenile Pink Salmon (Oncorhynchus gorbuscha)	21	9.13
Nutrient Excretion by Anchovies and Zooplankton in Pacific Upwelling Regions	21	9.13
Recording Electrical Activity From the Lateral-Line Nerve in Trout	22	9.13
Carotenoids and Vitamin A in Salmo irideus Eggs and Their Significance in the Initial Periods of the Embryogenesis	23	9.13
Mechanisms for Synthesis of Organic Mercury Found in Fish	23	9.13
Differential Movement of Digestible and Indigestible Food Fractions in Rainbow Trout, Salmo gairdneri	24	9.13
BIOLOGY OF FISH		
Sensory Factors in the Side-to-Side Spacing and Positional Orientation of the Tuna, Euthynnus affinis, During Schooling	21	9.12
The Electric Sense of Sharks and Rays	22	9.12
Olfaction in Parent Stream Selection by the Alewife (Alosa pseudoharengus)	22	9.12
Some Effects of Salinity and Temperature on Early Development of Pacific Herring (Clupea pallasi)	22	9.12
BOOKS		
Marine Food Technology	3	0.6
Proceedings of the First Annual Workshop. World Mariculture Society	24	9.16
BYPRODUCTS		
Bleaching of Fish Meat Products With Water. III. Recovery of Proteins From the Drain Produced in the Manufacturing of Frozen Fish Meat Paste	14	6.15
Biochemical Value of Vitamin-Protein Food Paste	15	6.79
Process for Cleaning Shells of Marine Creatures (pat.)	16	6.82

Subject	Page	Code
CANNED FISH		
Losses of Nitrogenous Substances and Water Soluble Vitamins in the Blanching of Fish	9	3.332
Tuna Processing (pat.)	29	3.331
CANNING		
Semi-Automatic Retort Control Systems	9	3.33
Helical-Pump Can Sterilizer	9	3.336
CHEMISTRY		
Equilibrium Relative Humidity Relation of Salted Fish (Barbus carnaticus and Rastrelliger canagurta): Effect of the Calcium and Magnesium as Impurities in Common Salt Used for Curing	1	0.37
Sampling and Sampling Techniques in Marine Chemistry	17	7.0
COMPOSITION, INORGANIC		
Arsenic Content in Seafoods in Buenos Aires, Argentina	20	8.42
COMPOSITION, ORGANIC		
Docosahexaenoic Acid of Marine Organisms	11	4.15
COMPUTER PROGRAMS		
Integration of Computer Modeling Techniques With Laboratory Experiments at All Stages of Design, Modification and Interpretation of Results	6	0.8
CONSERVATION		
Escape Behavior of the Hawaiian Spinner Porpoise (Stenella cf. S. longirostris)	25	9.17
How To Build and Save Beaches and Dunes.	25	9.17
Traveling Screen for Removal of Debris From Rivers	26	9.17
DEPURATION		
Microbial Flora of Pacific Oysters (Crassostrea gigas) Subjected to Ultraviolet-Irradiated Seawater	4	0.5
DISEASES OF FISH		
Research Into Fish Diseases	24	9.15
DRIED FISH		
Dried Fish Product (pat.)	30	3.63
DRIED FISH -- PROCESSING		
Spiked-Plate Freeze Drying	11	3.61
Dehydration Process (pat.)	30	3.63
Preservation Process (pat.)	30	3.63
ECOLOGY		
Ecosystem Alteration by Mosquitofish (Gambusia affinis) Predation	22	9.1
EDUCATION		
The Marine Technician - Past, Present, and Future	6	0.9
ENGINEERING		
Power Consumption in Solid-Liquid Slurries	4	0.8
The Engineer and the Environment	6	0.8
Treatment of Water in Fish Hatchery Rearing Ponds (pat.)	30	9.16
ENZYMES		
A Fluorescent Modification of Adenosine Triphosphate With Activity in Enzyme Systems: 1,N^6-Ethenoadenosine Triphosphate	1	0.38
Glyoxylate Carboxy-lyase Activity in the Unicellular Green Alga Gloeomonas Species	1	0.38
Mixed Function Oxidase Activity in Freshwater Fishes: Aldrin Epoxidation and Parathion Activities	1	0.38
Pancreatic Trypsinogen From the African Lungfish	1	0.38
[Alanine Aminotransferase in the Skeletal Muscle of Carp]	2	0.38
Comparative Studies on Structural and Catalytic Properties of Enolases	2	0.38
Hydrolytic Enzymes of Some Periphytic Marine Bacteria	2	0.38
EQUIPMENT, PLANT		
Shrimp Peeling Machine Drive Mechanism (pat.)	4	0.8
Deep Fry Oil-Filtering Unit, Method and Apparatus (pat.)	29	2.3
Rotary Filtering Device and Process of Operating Same (pat.)	29	2.3
Continuous High Temperature Process for Reclaiming Reusable Frying Fats (pat.)	30	2.3
Fish Unloading System (pat.)	30	2.3

Subject	Page	Code
FROZEN FISH -- STORAGE--Continued		
Changes in Major and Trace Elements in Fish Muscles During Storage	10	3.2495
Comparative Studies on Disc Electrophoretic Analysis of Fish Muscle Proteins in Storage	10	3.2495
Preliminary Observations on Changes in Nucleotides in Oil Sardine and Certain Penaeid Prawns During Chill Storage	10	3.2495
FROZEN FISH -- THAWING		
Thawing of Frozen Fish in Water	10	3.27
GEAR, DECK		
A Net-Board for Setting Beach Seines From Small Boats	8	2.114
GEAR, FISHING		
Study on the Dynamical Response Between Ships's [sic] Motions and Fishing Gear (I) on the Statistical Properties of Ship's Motions and Warp Tension in Trawl Fishing	8	2.1471
HORMONES		
Explanation for Unusual Potency of Salmon Calcitonin	2	0.39
INSTRUMENTS, OCEANOGRAPHIC		
Oceanographic Survey Device (pat.)	21	9.11
LAW, ENVIRONMENTAL		
National Goals and Environmental Laws	27	9.3
Institutions for Managing Lakes and Bays	28	9.3
LAW, MARINE		
A Fishing Zone Delimitation of the Alaskan Coast: Introducing Fishery Baselines	28	9.3
MARKETING		
Needed: A Better Way To Measure Product Concepts	27	9.2
NEW PRODUCTS		
Synthetic Caviar (pat.)	29	2.06
NEW PRODUCTS -- FISH		
Fish Paste Product (pat.)	16	6.54
NUTRITION		
Some Thoughts on Food and Cancer	6	0.7
NUTRITIVE VALUE		
Nutrition of Frozen Foods	10	3.29
Peripheral Blood Picture and Serum Protein Patterns in Rats Fed Canned Fish Pulp	15	6.59
Nutritional Value of Herring Butter	16	6.54
OCEANOGRAPHY		
Marine Technicians Handbook. Thermometry	21	9.11
OILS -- CHEMICAL PROPERTIES		
The Phases of Saturated 1-Monoglycerides C_{14}-C_{22}	12	4.12
Wide-Line NMR Spectra of Some Saturated and Unsaturated Long Chain Fatty Acids	12	4.12
OILS -- COMPOSITION		
Comparison of the Fatty Acid Composition of Depot Fats From Freshwater and Marine Turtles	11	4.19
Mackerel Lipids and Fatty Acids	21	8.53
OILS -- NUTRITIVE PROPERTIES		
Comparative Interaction and Deposition of $\omega 3$ and $\omega 6$ Fatty Acids in Chick Brain	14	4.90
OILS -- OXIDATION		
Catalysts of Lipid Peroxidation in Meats	11	4.5
Effect of Heme Compounds on Lipid Oxidation	11	4.5
Metal-Catalyzed Oxidation in the Presence of Water in Foods	11	4.5
The Autoxidation of Highly Unsaturated Fatty Acids: Methyl 4,7,10,13,16,19-Docosahexaenoate	12	4.5
Calcium Requirements for Lipoxygenase Catalyzed Linoleate Oxidation	12	4.5
Copper(I) and Copper(II) Complexes in Solution and the Crystalline State	12	4.5
Lipid Oxidation in Meat and Meat Products--A Review	12	4.5

Subject	Page	Code
EXPLORATORY FISHING		
[Hydroacoustic Surveys in Eastern Venezuela From January to April		
OILS -- UTILIZATION		
Stable Liquid Shortening and Method of Producing Same (pat.)	30	4.81

Fish Unloading System (pat.)	30	2.3

EXPLORATORY FISHING
[Hydroacoustic Surveys in Eastern Venezuela From January to April 1971] 7 2.12
FERTILIZER
Solubilization of Iron in a Calcareous Soil by Products of Bacterial (Microbial) Degradation of Seaweed and Fish Flour (Meal) 16 6.18
FISH MEAL -- NUTRITIVE VALUE
New Controls Over Antibiotics (In Animal Feeds) Come Into Effect in U.K. and Common Market 13 6.199
FISH MEAL AND OIL -- MANUFACTURE
Oil Extraction From Vegetable and Fish Sources (pat.) 13 6.133
A Low-Price System for Reducing Meal Plant Odours 14 6.135
Liquified Fish Protein. IV. Examination of Processing Conditions for Industrial Production 14 6.15
Phosphorus and Calcium in Fish Meal Feed 16 6.197
FISH PROTEIN CONCENTRATE
[Development of New Fish Protein Concentrates in Argentina. II. Solubility and Fractionation of Proteins] 15 6.54
Amino Acid Spectra of Fish Protein Concentrates as a Function of Processing 16 6.54
Fish Protein Concentrates (pat.) 16 6.54
FISHERIES, ATLANTIC OCEAN, NORTH
Trawling Resources on the North Atlantic Continental Slope 5 1.0
FISHERIES, NEAR EAST
Fisheries and Fish Culture in Israel in 1970 6 1.0156
FISHERY MANAGEMENT
[Further Results of Longterm Observations on the Occurrence of By-Catch Fish and Crustaceans in the Catches of the German Shrimps Fishery (1961-1967)] 22 9.1
FISHING METHODS
Sound Perception and Production in the Pink Shrimp, Penaeus duorarum Burkenroad 7 2.1471
FISHING METHODS -- ELECTRICAL
Induced Aggregation of Pond-Reared Rainbow Trout (Salmo gairdneri) Through Acoustic Conditioning 8 2.143
FOOD SCIENCE
Physicochemical Behavior of Fish Meat Proteins.
I. Behavior of Protein Polypeptide Chains During Setting of Fish Meat Paste 3 0.32
II. Reactivities of Polypeptide Chain Side Groups During Setting of Fish Meat Paste 3 0.32
FOOD TECHNOLOGY
A Condensed History of the Science and Technology of Thermal Processing--Part 2 2 0.6
FORECASTING, TECHNOLOGICAL
Long-Range Forecasts of Activities in the Marine Environment Part I.; Part II.; Part III. 27 9.2
FRESH FISH -- PROCESSING
Breading Apparatus (pat.) 29 2.3
Octopus Processing (pat.) 29 2.3
Deep Frying Process (pat.) 30 2.3
Patty Molding Apparatus (pat.) 30 2.3
Treatment of Shrimp To Remove Nonedible Parts (pat.) 30 2.3
FRESH FISH -- PRODUCTS
Fishburgers (pat.) 29 2.06
FROZEN FISH -- PRODUCTS
Frozen Shellfish Patties (pat.) 9 3.237
Frozen Fish Fillets (pat.) 29 3.237
FROZEN FISH -- STORAGE
Technological Aspects of Processing of Edible Mussels, Clams, and Crabs. I. Spoilage During Ice Storage 9 3.2490
Oxidation of Phospholipids of Aquatic Animals 9 3.2493
Change in the Free Amino Acid Level in Frozen Cod During Long-Term Storage 10 3.2495
OILS -- UTILIZATION
Stable Liquid Shortening and Method of Producing Same (pat.) 30 4.81
Odorless and Noncaking Urea Compositions (pat.) 30 4.82
OXIDATION
Identification of Methyl 4-Oxobutanoate From the Autoxidation of Methyl Docosahexaenoate 11 4.5
PHARMACEUTICALS
Drugs From the Sea. Overview 15 6.6
Chitin-Containing Wound-Healing Compositions (pat.) 15 6.69
Ultimobranchial Calcitonin With Diuretic Activity Relative to Sodium and Water (pat.) 15 6.69
PLANTS, AQUATIC
Sea Weeds With High Protein Contents 13 6.31
PLANTS, AQUATIC -- ANALYSIS
Degree of Polymerization and Polydispersity of Mannan and Xylan in Siphoneous Green Algae 16 6.32
Fucose-Containing Polysaccharides in Ascophyllum nodosum 16 6.32
Seasonal Variations in Growth, Alginic Acid, and Mannitol Contents of Sargassum wightii and Turbinaria conoides From the Gulf of Mannar, India 16 6.32
PLANTS, AQUATIC -- PRODUCTS
Chlorella Beverage (pat.) 16 6.37
POLLUTANTS
Fertilizers and Agricultural Chemicals 27 9.19
Trace Materials in Wastes Disposed to Coastal Waters: Fates, Mechanisms and Ecological Guidance and Control 28 9.19
POLLUTANTS -- DISTRIBUTION
[Tenside in the Coastal Waters of the North Sea] 27 9.19
POLLUTANTS -- EFFECTS ON FLORA AND FAUNA
[Investigations on the Effects of Washing Enzymes on Fishes and Other Water Organisms] 21 9.11
Growth Response of Blue-Green Algae to Aldrin, Dieldrin, Endrin and Their Metabolites 26 9.19
POLLUTANTS -- RESIDUES
Studies on the persistence of Some Carbamate Insecticides in the Aquatic Environment -- I. Hydrolysis of Sevin, Baygon, Pyrolan and Dimetilan in Waters 26 9.19
POLLUTION
Oil Spill Dispersants 23 9.19
Effect of Insecticides Against Black Fly Larvae and Fishes 24 9.19
DDT in the Biosphere: Where Does It Go? 25 9.19
Heavy Metals and Oyster Culture in Wales 25 9.19
Results of Studying Pesticides in Connection With the Sanitary Preservation of Reservoirs 25 9.19
Sublethal Effects of Mercury on Marine Algae 26 9.19
Some Effects of Logging and Associated Road Construction on Northern California Streams 27 9.19
Carbon, Nitrogen, and Phosphorus and the Eutrophication of Freshwater Lakes 28 9.19
POLLUTION -- ABATEMENT
Protection of Man and His Environment Against the Side Effects of Pesticide Use 27 9.19
POLLUTION -- ECONOMICS
The Puget Sound Sulphite Pulp Mills and the Tragedy of the Commons 28 9.2
PRESERVATION -- IRRADIATION
Preferential Loss of Conjugated Carbonyl Compounds in Cooked Pork Fat by γ-Irradiation 9 3.15
Spoilage Units of Radurised Bombay Duck (Harpodon nehereus) 10 3.15
Volatile Radiolytic Compounds in Irradiated Fish 10 3.15
PRESERVATIVES
[On the Influence of Edible and Mineral Acids on the Preservative Effect of Sodium Formate] 8 3.11
Sterilization of Food With Chloramine T (pat.) 8 3.12
Irradiation Cleavage of Trimethylamine Oxide in Fish Muscle 10 3.15

Subject	Page	Code
PRESERVED FISH		
Histological and Biochemical Studies on Fecekh	10	3.9
PROTEIN CONCENTRATES		
Production of a Milk Protein Concentrate	5	0.6
Safety Evaluation of Yerst Grown on Hydrocarbons. III. Two-Year Feeding and Multigeneration Study in Rats With Yeast Grown on Gas Oil	5	0.6
Dehydrated Protein-Fortified Fruit Juices	15	6.54
PUBLIC ADMINISTRATION		
Power, Pollution, and Public Policy	26	9.19
QUALITY CONTROL		
Trace Elements and Compounds in Waters	17	7.8
Determination of Formaldehyde in Canned Fish and Crustacea	18	7.597
Determination of the Ammonia Content of Fish as an Objective Quality Assessment Method	18	7.81
Determining the Preserving State of Frozen Atlantic Cod and Horse Mackerel. II. Dynamics of the Physicochemical and Bacteriological Indicators in the Spoiling Process	19	7.879
Some Flow Properties of Foods in Null Gravity	19	7.89
Symposium: Texture Measurement		
Texture -- Its Definition, Measurement & Relation to Other Attributes of Food Quality	19	7.89
Sensory Assessment of Food Texture	19	7.89
Instrumental Methods of Texture Measurement	20	7.89
QUALITY CONTROL, TESTS		
Development of a Total Reducing Substance Test for Ascertaining Oyster Quality	17	7.80
RHEOLOGY		
Elementary Concepts of Rheology Relevant to Food Texture Studies	20	7.89
SAFETY		
Seminar on Trawler Safety. Operation and Maintenance of Deep-Sea Trawlers Under Arctic Conditions. A Seminar Held at the Admiralty Surface Weapons Establishment and the Admiralty Experiment Works on 23rd June 1970	8	2.119
United States Coast Pilot 1, Eighth Edition -- 1971, Atlantic Coast, Eastport to Cape Cod	8	2.119
SALTED FISH		
Role of Internal-Organ Enzymes During Aging of Salted Herring	10	3.5
SANITATION		
Some Observations on the Microflora of Disposable Paper Hand-Wipes	3	0.5
Recent Developments in Sanitary Design of Food Processing Equipment	4	0.8
Testing Paints Which Are Effective Against Moulds and Can Be Used in the Production Rooms and Stores of Meat Processing of Meat Processing Factories	9	3.19
Sanitation Guidelines for the Control of 'Salmonella' in the Production of Fish Meal	13	6.132
SEAFOOD INDUSTRY		
Commercial Seafood Industry of Oregon: A Comparison With Other Regions of the United States	5	1.0113
SMOKE PROCESSING		
Design, Construction and Economic Consideration of Fish Dry-Smoking Plant in Zambia	10	3.4
Smoke-House (pat.)	29	3.4
Smoking Agent (pat.)	29	3.4
Smoking Process (pat.)	29	3.4
TOXICOLOGY		
An Investigation of the Possible Effects of Ingestion of Radioactive Fish and of the Nature and Biology of Toxins Found in Certain Fishes	9	3.15
Toxicity of Copper Complexes to Freshwater Mollusks	24	9.15
Ultrastructural Evidence for Nephropathy Induced by Long-Term Exposure to Small Amounts of Methyl Mercury	25	9.19
TOXICOLOGY--Continued		
Embryopathic Effects of Mercuric Salts	28	9.19
TUNA		
The Food of Skipjack and Yellowfin Tunas in the Atlantic Ocean	6	1.120
VESSELS, FISHING -- CORROSION AND FOULING		
Marine Antifoulant With Copper, Cobalt or Manganese Terephthalate (pat.)	30	2.113
VESSELS, FISHING -- DESCRIPTION		
[Observations and Recommendations on the Development of the Venezuelan Fishing Fleet]	7	2.117
VESSELS, FISHING -- DESIGN		
Studies on Strength Properties of FRP Ships Structure (I) Concerning Role of Frame and Non Frame Construction	7	2.115
VESSELS, FISHING -- FACTORY		
A Containerized Factory Trawler	7	2.118
WASTE, CONTROL		
Comparative Evaluation of Biological Type Food Processing Liquid Waste Disposal Systems	5	0.8
WASTE -- TREATMENT		
Improvements in or Relating to Processes for the Purification of Waste Effluent (pat.)	15	6.79
WASTES		
Proceedings of the First National Conference on Composting--Waste Recycling	6	0.8

AUTHOR INDEX - MAY 1972

Author	Page	Code	Author	Page	Code	Author	Page	Code	Author	Page	Code

Author	Page	Code
Abbott, Judith A.	19	7.89
Abbott, Robert Riley	8	2.143
Ackerman, Lauren V.	6	0.7
Ackman, R. G.	11	4.19
--	21	8.53
Aepli, Otto T. (pat.)	30	2.3
Akulov, K. I.	25	9.19
Alderdice, D. F.	22	9.12
Aldred, John P. (pat.)	15	6.69
Allen, W. M. (pat.)	29	3.4
Alliston, Geraldine V.	18	7.599
Alur, M. D.	10	3.15
Aly, Osman M.	26	9.19
Amagi, Kiyoshi	8	2.1471
Amano, Keishi	10	3.15
Andren, Anders	17	7.42
Andrews, James W.	23	9.14
Andrews, James W.	26	9.16
Andrusenko, P. I.	9	3.332
Anonymous	2	0.35
--	6	0.8
--	6	0.8
--	8	2.119
-- (pat.)	12	4.61
-- (pat.)	14	4.62
--	14	6.135
-- (pat.)	15	6.79
-- (pat.)	16	6.54
--	23	9.13
--	27	9.19
-- (pat.)	29	2.06
-- (pat.)	29	3.237
-- (pat.)	29	3.4
Avault, James W., Jr. (ed.)	24	9.16
Bad-Oprisescu, Doina	19	7.879
Badour, S. S.	1	0.38
Bahr, Thomas G.	22	9.13
Bailey, August V.	12	4.12
Bailey, B. W.	20	8.42
Balassa, Leslie L. (pat.)	15	6.69
Banerjee, S. C.	24	9.15
Banner, Albert H.	9	3.15
Barrera Pinero, Rosendo	10	3.15
Barrio, Jorge R.	1	0.38
Bastian, James W. (pat.)	15	6.69
Bates, Daniel W.	26	9.17
Batterton, J. C.	26	9.19
Beam, Martin G.	26	9.17
Benson, Richard C.	6	0.9
Beynon, L. R.	23	9.19
Bird, D.	13	6.199
Blaszcyk, Zbigniew	15	6.59
Bleha, Miroslav	5	0.6
Bock, K. J.	27	9.19
Boguth, W.	14	4.60
Bolin, H. R.	15	6.54
Bolton, A. (pat.)	30	2.3
Boney, A. D.	26	9.19
Bourland, Charles T.	19	7.89
Boush, G. M.	26	9.19
Brown, Norman L.	4	0.8
Brumfiel, Bradford L.	12	4.5
Brumfiel, Mary N.	12	4.5
Bryan, Walter (compiler)	21	9.11
Burns, D. Thorburn	18	7.599
Burns, James W.	27	9.19
Cabrita, F. J.	10	3.4
Cahn, Phyllis H.	21	9.12
Cardenas, Janet M.	2	0.38
Cardwell, Rick D.	21	9.13
Carney, Edward J.	6	0.8
Carpenter, Richard A.	27	9.3
Carpio, S. Abad	7	2.12
Castell, J. D.	23	9.14
--	24	9.14
--	24	9.14
Chan, Sunney I.	1	0.35
Chaudhuri, D. R.	9	3.2490
Chen, Linda H.	13	4.6
--	14	4.61
Cherian, Susamma	10	3.2495
Cherkinskii, S. N.	25	9.19
Childs, G. Richard	19	7.9
Chinnamma, P. L.	9	3.2490
Clydesdale, F. M.	18	7.0
Cohn, M.	11	4.5
Collier, C. W.	20	7.9
Cook, David W.	25	9.16
Corpe, William A.	2	0.38
Craig, Paul P.	25	9.19
Craine, Lyle E.	28	9.3
Cuppett, Susan	14	4.90
Dabike, Gonzalez Monica	16	6.18
Dea, Frank J.	1	0.35
Dea, Phoebe	1	0.35
Deftos, Leonard J.	2	0.39
De Groot, A. P.	5	0.6
Der Marderosian, Ara H.	15	6.6
Dessouki, T. M.	10	3.9
Diaz de Rekarte, J.	7	2.117
Dragovich, Alexander	6	1.120
Ducsik, Dennis W. (ed.)	26	9.19
Eaton, C. A.	21	8.53
Egorova, L. N.	16	6.197
El-Dashlouty, M. S.	10	3.9
Elderfield, H.	25	9.19
El-Dib, M. A.	26	9.19
Ershova, V. A. (pat.)	29	2.06
Ezura, Yoshio	19	7.86
Fairbanks, Deborah	22	9.1
Farkas, D. F.	9	3.336
Feeley, D.	18	7.597
Fehmerling, Gottlieb B. (pat.)	16	6.82
Feldman, Milton H.	28	9.19
Ferguson, G. W.	18	7.597
Ferm, Vergil H.	28	9.19
Feron, V. J.	5	0.6
Field, Nathan David (pat.)	30	9.16
Filosofova, E. M.	18	7.51
Finney, Essex E., Jr.	20	7.89
Fischer, L. G. (pat.)	29	2.3
Fitzhugh, H. A., Jr.	3	0.5
Foa, Piero P.	19	7.9
Fonda, R. W.	28	9.2
Fowler, Bruce A.	25	9.19
Frair, W.	11	4.19
Francis, F. J.	18	7.0
Fry, Darryl D. (pat.)	30	4.82
Fujimaki, Masao	9	3.15
Gale, Thomas F.	28	9.19
Gallego Gandara De F., N. A.	20	8.42
Gardiner, Deirdre K.	19	7.9
Garrett, E. Spencer	13	6.132
Gasco, Sanchez Luis	10	3.15
Gehring, William Richard	7	2.1471
Georgiev, George S.	23	9.13
Gheorghe, Vasile	19	7.879
Gibson, James R.	1	0.38
Giger, Richard D.	8	2.114
Goldblith, Samuel A.	2	0.6
Golovkin, N. A.	10	3.2495
Grasshoff, Klaus	17	7.0
Greene, Barbara E.	13	4.61
Guatelli, M. A.	20	8.42
Gunthier, B. (pat.)	29	3.17
Habener, Joel F.	2	0.39
Halloran, Hobart R.	20	7.9
Hamilton, Richard	13	6.132
Hamm, R.	2	0.38
Han, Bong Ho	13	4.61
Hatcher, John D.	11	3.61
Haug, Arne	16	6.32
Hazama, Koichi	9	3.2493
Heidelbaugh, N. D.	11	4.5
Heidelbaugh, Norman D.	19	7.89
Heller, Laurence I.	18	7.463
Hewitt, M. R.	10	3.27
Higashi, Hideo	24	9.14
Hinchcliffe, P. R.	11	4.15
Hirano, Y.	11	4.5
Holly, J. (pat.)	30	2.3
Hooper, S. N.	11	4.19
Hörmann, H.	15	6.54
Hsin, In-May	13	4.61
Huber, Clayton S.	19	7.89
Hughes, P.	9	3.33
Hunter, John R.	25	9.17
Hur, Jong Wha	13	4.61
--	14	4.61
Hurlburt, Stuart H.	22	9.1
Ikegami, Yukie	10	3.29
Il, Han Yang	10	3.2495
Imata, Katsu (pat.)	13	6.31
Iseki, Shigeo	14	6.15
Ito, K. (pat.)	29	2.3
Iwao, Hiroyuki	17	7.51
Iyengar, J. R.	1	0.37
Jacobson, Jay S.	18	7.463
Jagschitz, John A.	25	9.17
Jantea, Florin	19	7.879
Johnson, Horton A.	25	9.19
Johnson, Sven I.	23	9.16
Jones, Galen E.	3	0.5
Judkins, P. W.	3	0.5
Kagaya, Kiyotake	24	9.14
Kalmijn, A. J.	22	9.12
Kanazawa, Akio	21	9.14
Kapkov, V. I.	24	9.15
Karafiat, Josef	5	0.6
Karel, M.	11	4.5
Kashiwada, Kenichi	21	9.14
Kato, Masatada (pat.)	8	3.12
Kaufman, H. B. (pat.)	29	2.3
Kawano, Takaji	13	6.31
Kawashima, Takayoshi	14	6.15
Kim, Yong Gun	13	4.61
Kinumaki, Toyosuke	14	6.15
Kionka, B. C.	24	9.13
Kiriyama, Shuhachi	17	7.51
Kleszynski, Richard R. (pat.)	15	6.69
Klippenstein, G. L.	2	0.35
Klothen, Irving (pat.)	30	4.82
Koburger, John A.	3	0.5
Koch, R. B.	12	4.5
Kohira, Ryoji	13	6.31
Kohlova, Jirina	5	0.6
Koland, D. H. (pat.)	29	3.4
Kopylenko, L. R.	16	6.197
Krainova, L. S.	10	3.2495
Kramer, A.	5	0.8
Kramer, Amihud	19	7.89
Krueger, Hugo M.	22	9.14
Kumazawa, T. (pat.)	29	2.3
Kumta, U. S.	10	3.15
Kwiatkowski, Marian	27	9.19
Kwoh, Theresa Liu	11	4.5
Labuza, T. P.	11	4.5
Lagarde, Stephen C.	17	7.80
Lapeyre, James M. (pat.)	4	0.8
Lapin, Robert M.	3	0.5
Larsen, Bjoern	16	6.32
Lee, D. J.	23	9.14
--	23	9.14
--	24	9.14
--	24	9.14
Lee, Eung Ho	13	4.61
--	14	4.61
Lee, J. S.	4	0.5
Leipold, Hans A. (pat.)	30	2.113
Leonard, Nelson J.	1	0.38
Leonova, A. P.	10	3.5
Lewis, N. F.	10	3.15
Liu, Jean Y.	14	4.61
Lo, F. C.	20	8.42
Loftis, C. D.	20	7.9
Longman, G. F.	19	7.9
Love, Jane D.	12	4.5
Lowrey, Erlend R. (pat.)	30	2.3
Lowry, Robert R.	22	9.14
Ludke, J. Larry	1	0.38
Lunde, Gulbrand	17	7.0
Lusk, Christina I.	1	0.38
Lutton, E. S.	12	4.12
Mackie, William	16	6.32
Malave, F.	7	2.12
Manea, Marioara	19	7.879

Author	Page	Code
Mann, H.	21	9.11
--	27	9.19
Masic, D.	2	0.38
Matsumura, F.	26	9.19
Matsuo, Kikuo	24	9.19
Mavinkurve, S. S.	10	3.15
Mawdesley-Thomas, Lionel E.	24	9.15
McCarthy, J. P. (pat.)	29	2.3
McCutcheon, N. B.	2	0.35
McLachlan, T.	18	7.597
McPhee, Archie D.	4	0.8
Miller, David	14	4.90
Milleville, Howard P.	4	0.8
Milne, P. H.	26	9.16
Min, Choi Hung	10	3.2495
Mincer, Tadeusz	15	6.59
Mintzlaff, H. J.	9	3.19
Miyake, Masato	3	0.32
Mizuno, Masayuki	13	6.31
Mocotte, J. (pat.)	29	3.17
Morimura, Shinji	7	2.115
Morita, Makio	9	3.15
Murphey, Ernest W.	26	9.17
Muscat, V. I.	17	7.42
Nair, M. Rajendranathan	10	3.2495
Nakahira, Tomoko	24	9.14
Nakamizo, Shohei	24	9.14
Nakamura, S. (pat.)	30	3.63
Nasedkina, E. A.	15	6.79
Nawar, W. W.	11	4.5
--	12	4.5
Neer, Robert M.	2	0.39
Nekhamkin, B. L.	9	3.332
Nesmeyanov, A. N. (pat.)	29	2.06
Neurath, Hans	1	0.38
Nickelson, R.	3	0.5
--	3	0.5
--	4	0.5
Niemann, H.	14	4.60
Niwa, Eiji	3	0.32
Noble, Ann C.	11	4.5
--	12	4.5
Odegaard, J. A.	7	2.12
Ohoka, Tadaaki	13	6.31
Olcott, H. S.	11	4.5
Olsansky, Cestmir	5	0.6
Ordal, Erling J.	4	0.5
Oshima, Hiroshi	14	6.15
Osterberg, R.	12	4.5
Ozaki, Naoomi	24	9.14
Packard, Theodore T.	21	9.13
Packett, L. V.	13	4.6
Packett, Leonard V.	14	4.61
Painter, Elizabeth	18	7.1
Park, Yeung Ho	13	4.61
Partmann, Walter	20	8.50
Partyka, A. S. (pat.)	9	3.237
Patent, Gregory J.	19	7.9
Patterson, Paul R. (pat.)	30	4.82
Pazdersky, Karel	5	0.6
Pearson, A. M.	12	4.5
Pechatina, V. I.	11	4.61
Pechenik, L. N.	5	1.0
Perrin, William F.	25	9.17
Peterson, E. W. (pat.)	29	3.331
Philpott, P. J. (pat.)	30	2.3
Pike, Marshall (pat.)	13	6.133
Pillai, V. K.	9	3.2490
Pittman, Robert A.	12	4.12
Plorina, A.	10	3.5
Potts, John T. , Jr.	2	0.39
Puretic, Mario J. (pat.)	30	2.3
Rahman, Muhamad A.	16	6.54
Rambaut, Paul C.	19	7.89
Ramirez-Munoz, J.	17	7.42
Rao, M. Umamaheswara	16	6.32
Reeck, Gerald R.	1	0.38
Reid, Edward J. (pat.)	30	4.81
Rettig, R. Bruce	5	1.0113
Riley, J. P.	11	4.15
Roberts, Kenneth J.	5	1.0113
Rockwell, W. C.	9	3.336
Rodriguez, M. Neira	20	8.42
Rogozhin, S. V. (pat.)	29	2.06
Rokitansky, Karl (pat.)	29	2.3
Ross, Ian	7	2.118
Routledge, Alan W.	13	6.133
Sachs, David H.	18	7.1
Saddler, James B.	21	9.13
--	22	9.14
Saied, S. Z.	10	3.9
Saito, Yuichi (pat.)	13	6.31
Sakai, Minoru	19	7.86
Salunke, D. K.	15	6.54
Sarig, S.	6	1.0156
Satake, M., (pat.)	30	3.63
Saunders, J.	2	0.35
Scheer, H.	8	3.11
Schindler, D. W.	28	9.19
Schmitt, Robert O. (pat.)	30	2.3
Schultz, Ray W. (pat.)	30	2.3
Schultz, V. L. (pat.)	29	3.4
Scoats, H. W. (pat.)	30	2.3
Secrist, John A., III	1	0.38
Sellen, D. B.	16	6.32
Sen, D. P.	1	0.37
Serebrenikova, T. P.	18	7.51
Shambeau, A. B. (pat.)	29	3.4
Shenooda, Fawzia T.	10	3.9
Shvydkaya, N. A.	15	6.79
Sikorski, Z. E.	3	0.6
Silver, M.	11	4.5
Simajchl, Vladimir	5	0.6
Singer, Frederick R.	2	0.39
Sinnhuber, R. O.	23	9.14
--	24	9.14
--	24	9.14
Sjoberg, B.	12	4.5
Slonimsky, G. L. (pat.)	29	2.06
Smith, Lynwood S.	21	9.13
Smith, Malcolm C., Jr.	19	7.89
Soares, Joseph H., Jr.	14	4.90
Solt, Gunther (pat.)	29	2.3
Soon, Ihm In	10	3.2495
Sotorres, A. M.	15	6.54
Spangler, Miller B.	27	9.2
Spinelli, J. (pat.)	16	6.54
Starkey, Bertrand Julian (pat.)	21	21
Stickney, Robert R.	23	9.14
--	26	9.16
Stiff, M. J.	19	7.9
Stinson, Wm. S.	4	0.8
Sukhanova, E. Yu.	10	3.2495
Sunderland, J. Edward	11	3.61
Sundsvold, O. C.	18	7.597
Suzuki, Tomoko	17	7.51
Szczesniak, Alina S.	20	7.89
Tajima, Kenichi	19	7.86
Tajima, Makoto	9	3.15
Takai, Yuriko	10	3.29
Talbot, G. B.	23	9.16
Tamura, Tasuo	24	9.19
Tanaka, Noriho	21	9.14
Tauber, Edward M.	27	9.2
Taylor, Floyd B.	17	7.8
Terada, Kazuko	24	9.14
Teshima, Shinichi	21	9.14
Thornton, L.	25	9.19
Thunberg, Bruce Einar	22	9.12
Tiews, K.	22	9.1
Til, H. P.	5	0.6
Tinsley, Ian J.	22	9.14
Tolstoguzov, V. B. (pat.)	29	2.06
Tooby, G. J. (pat.)	30	3.63
Tozawa, Harumi	10	3.15
Trebusiewicz, Barbara	16	6.54
Troyanovskii, F. M.	5	1.0
Twigg, B. A.	5	0.8
Uilen, W.	7	2.117
Uppstad, B.	18	7.597
Urano, T. (pat.)	16	6.37
Vanderzant, C.	3	0.5
--	3	0.5
--	4	0.5
Van Vleet, Robert D. (pat.)	29	2.3
Vasconcelos, G. J.	4	0.5
Velsen, F. P. J.	22	9.12
Vickers, T. J.	17	7.42
Vorob'eva, T. M.	10	3.2495
Vosper, William J.	28	9.3
Vyncke, W.	18	7.81
Wakefield, Robert C.	25	9.17
Wales, J. H.	23	9.14
--	24	9.14
Wartenberg, Lech	16	6.54
Watanabe, K.	10	3.4
Watanabe, Takehiko	14	6.15
Watson, Alexander Smith (pat.)	21	9.11
Waygood, E. R.	1	0.38
Webb, J. S.	25	9.19
Welsh, Barbara L.	6	0.8
White, Virginia	14	4.90
Whitledge, Terry E.	21	9.13
Williams, DeWayne A.	8	2.114
Williams, Earl Pierce (pat.)	30	9.16
Williams, P. G.	8	2.119
Wilson, John M.	5	0.8
Windell, J. T.	24	9.13
Winters, Harvey	2	0.38
Wold, Finn	2	0.38
Woodham, D. W.	20	7.9
Woodwell, George M.	25	9.19
Yun, Insun	13	4.6
Zedler, Joy	22	9.1
Zipser, Marelynn W.	13	4.61
Zoledziowska, Joanna	27	9.19

Pearson, A. M.	12	4.5	Solt, Gunther (pat.)	29	2.3	Whitledge, Terry E.	21	9.13

Subject	Page	Code
ANALYSIS		
A Technique for the Detection of Low Dose γ-Irradiation in Cooked Dutch Shrimp (Crangon crangon) by Disc Protein Patterns	10	3.15
Gauging Residual Headspace Oxygen	11	7.47
Chitin and Chitosan as Chromatographic Supports and Absorbents for Collection of Metal Ion From Organic and Aqueous Solutions and Sea Water (pat.)	12	7.1
Determination of Mercury by Atomic Absorption Spectrophotometry	12	7.42
The Determination of Mercury by Atomic-Absorption Spectrophotometry With the "Delves Sampling Cup" Technique	12	7.42
Identification and Determination of Methyl Mercury Compounds in Fish by Using Combination Gas Chromatograph-Mass Spectrometer	12	7.42
Accurate Determination of Total Volatile Nitrogen in Meat and Fish	13	7.44
Gas-Chromatographic Determination of Monosodium Glutamate in Food Products	13	7.9
On Routine Colorimetric Determination of Trace Nitrates, by Brucine, in the Presence of Chloride	13	7.9
A Procedure for the Measurement of Fats in Foods	14	7.53
A Method for Examination of the Distribution of Citrate in Baltic Herring Fillets Kept in Saline Solution	14	7.595
Processing EASTROPAC STD Data and the Construction of Vertical Temperature and Salinity Sections by Computer	15	9.11
ANALYSIS, BIOCHEMICAL		
The Precision of Measuring Metabolizable Energy in Poultry Feedstuffs	14	7.9
ANALYSIS, INORGANIC		
Determination of Mercury in Foods, Industrial Wastes, and Drinking Water by Flameless Atomic Absorption	12	7.42
ANALYSIS, ORGANIC		
Gas-Liquid Chromatographic Fractionation of Natural Diglycerides on Stabilized Polyester Liquid Phases	10	4.11
Determination of Nanomolar Quantities of Free Amino Acids Dissolved in North Atlantic Ocean Waters	13	7.522
Comparative Analysis of the Results of Determination of Lipids in Fishes by the Methods of Soxhlet and Folch	13	7.53
A New Rapid Method for Measuring the Fat Content in Meat and Meat Products	14	7.53
[A Rapid Determination of Fatty Material in Fish]	14	7.53
AQUACULTURE		
Procedure and Arrangement for Breeding of Fish (pat.)	17	9.16
Aquaculturally Grown Pan-Size Salmon Could Solve Fish Scarcity Problem	18	9.16
Rehabilitation of Natural Oyster Seed Grounds Destroyed or Damaged by Hurricane Camille	18	9.16
Studies of the Use of Vertical Substrates for Improving Production of Pink Shrimp, Penaeus duorarum Burkenroad	19	9.16
Fertilizer Experiments in Chupei Freshwater Ponds--I. The Effect of Phosphorus Fertilizer and Mixed N-P-K on Plankton and Fish Production	20	9.16
Progress in Pompano Mariculture in the United States	20	9.16
Fish-Growing Aquarium (pat.)	23	9.16
Pond Culture of Bait Fishes	24	9.16
Method of Purifying Citrus Plant Effluent and Raising Worms and Fish (pat.)	31	9.16
AQUACULTURE -- FEEDING AND NUTRITION OF FISH		
Studies on the Protein Utilization Related to Growth in Penaeus monodon Fabricius	17	9.16
A Study of the Digestibility of Artificial Foods by Pond Fishes. Communication IV. Digestibility of the Nutrients of Sunflower Oil-Seed Meal, Lupin, Rye and Food Mixture by Yearling Carp	18	9.14
AQUACULTURE -- REARING OF FISH		
Method of Growing Oysters (pat.)	31	9.16
AUTHOR INDEX	35-36	
BACTERIOLOGY		
Effects of Incubation Temperature on the Salt Tolerance of Salmonella	3	0.5
Staphylococcus aureus and Staphylococcal Food Intoxications. A Review. II. Enterotoxins and Epidemiology	3	0.5
COMPOSITION, ORGANIC		
A C_{26}-Sterol in the Clam, Tapes philippinarum	9	4.12
Diol Lipids. XXI: The High Ethyleneglycol Content of Marine Invertebrate Lipids	9	4.19
Carotenoids in Fish. I. Carotenoids in the Eggs of Acipenser ruthenus ruthenus L. (Acipenseriadae) From the Danube	15	8.50
CONSERVATION		
The Effects of Water- and Land-Use Development on the Aquatic Environment and Its Resources and Solutions to Some of the Generated Problems	23	9.19
DEPURATION		
Bivalvia Depuration System (pat.)	29	0.8
DISEASES OF FISH		
Isolation of Infectious Pancreatic Necrosis Virus From White Suckers (Catastomus commersoni)	16	9.13
DRIED FISH		
Dehydration of Food Products. A Review	10	3.6
ECOLOGY		
Man and the Biosphere: An International Research Programme	15	9.1
ECONOMICS		
The United States in a Changing World Economy	23	9.2
The Live Bait Industry in Ohio; Its Extent, Condition and Problems	26	9.2
EDUCATION		
University Curricula in the Marine Sciences and Related Fields, Academic Years 1971-1972 and 1972-1973	28	9.7
Use of Computers in Information Systems	28	9.7
ENGINEERING		
Process for Cleaning Up Oil Spills (pat.)	6	0.8
Oil Recovery and Cleanup System (pat.)	29	0.8
Process in Plant Odor Improvement (pat.)	30	0.8
Scrubbing Method and Apparatus (pat.)	30	0.8
ENVIRONMENT		
Environment Conference Documents To Be Published for Public Sale	19	9.17
Technology and the Environment: An Economic Exploration	24	9.2
ENZYMES		
Liver Arginase Activity in the Sockeye Salmon, Oncorhynchus nerka	1	0.38
Metallic Mercury-Releasing Enzyme in Mercury-Resistant Pseudomonas	1	0.38
Enzyme Kinetics and Engineering	3	0.38
EQUIPMENT, PLANT		
Stainless Steel Pipework Requirements	7	2.3
Valve, Pump and Pipe Configuration for C.I.P.	7	2.3
Shrimp-Deheading Machine (pat.)	8	2.3
Prototype Development of an Immersion Freezer for Fancy Meats in Monopropylene Glycol	10	3.2342
Continuous Frying Device (pat.)	29	2.3
Shrimp-Peeling Machine (pat.)	30	2.3
Apparatus for the Sterilization of Food Products (pat.)	31	2.3
Shrimp-Processing Apparatus (pat.)	31	2.3
EXPLORATORY FISHING		
A Study of the Effects of a Commercial Hydraulic Clam Dredge on Benthic Communities in Estuarine Areas	7	2.12
FISH PASTE		
Fish Flavor Improvement (pat.)	12	6.54
Fish Paste Preservation (pat.)	12	6.54
FISH MEAL AND SOLUBLES -- NUTRITIVE VALUE		
Comparative Studies on the Nutritive Value of Domestic and Imported Fish Meal in Broiler Rations	11	6.190
Determination of the Nutritional Value of Fish Meal Protein	11	6.190
FISH PROTEIN CONCENTRATE		
Fish Flour Product (pat.)	12	6.54
FISHERIES, AMERICA, NORTH AND CENTRAL		
History and Status of North Carolina's Marine Fisheries	5	1.0116
An Investigation of the Offshore Demersal Fish Resources of South Carolina	5	1.0116
Problems, Priorities, and Research Needs of North Carolina's Marine Fisheries	6	1.0118
BACTERIOLOGY--Continued		
Bacteriophage and the Toxigenicity of Clostridium botulinum Type D	4	0.5
Correlation of Fatty Acid Composition With Thermal Resistance of E. coli	4	0.5
FISHERY MANAGEMENT		
The Modeling of the Interaction Between a Fishery and the Ecological System of a Body of Water	15	9.10

Staphylococcus aureus and Staphylococcal Food Intoxications. A Review. II. Enterotoxins and Epidemiology 3 0.5

BACTERIOLOGY--Continued
Bacteriophage and the Toxigenicity of Clostridium botulinum Type D 4 0.5
Correlation of Fatty Acid Composition With Thermal Resistance of E. coli 4 0.5
Effect of pH on Low Temperature Growth of Salmonella 4 0.5
Inhibition of Clostridium botulinum by Sodium Nitrite as Affected by Bacteriological Media and Meat Suspensions 4 0.5

BIBLIOGRAPHIES
1972 Conservation Directory 27 9.6
List of References on Milkfish, Chanos chanos (Forskal) in Taiwan (1952-1971) 28 9.6

BIOCHEMISTRY
Mechanism of Mercuric Chloride Resistance in Microorganisms.
I. Vaporization of a Mercury Compound From Mercuric Chloride by Multiple Drug Resistant Strains of Escherichia coli 1 0.35
II. NADPH-Dependent Reduction of Mercuric Chloride and Vaporization of Mercury From Mercuric Chloride by a Multiple Drug Resistant Strain of Escherichia coli 2 0.35
Antiradiomimetic Effect of Some Compounds Extracted From Marine Invertebrates 2 0.35

BIOCHEMISTRY OF FISH
Uptake and Release of Free Amino Acids by Starfishes 16 9.13
Comparative Metabolism of DDT, Methylchlor, and Ethoxychlor in Mouse, Insects, and in a Model Ecosystem 17 9.13
The Content of Fat-Free Dry Matter in the Body of Some Black Sea Fishes 17 9.13
Phospholipids of Fish Gills 17 9.13
Fatty Acid Alterations During Migration and Early Sea Water Growth of Chum Salmon (Oncorhynchus keta) 18 9.13

BIOLOGICAL ASSAY
A Technique for Bioassay of Freshwater, With Special Reference to Algal Ecology 16 9.11

BIOLOGY
Acetylcholine: Possible Neuromuscular Transmitter in Crustacea 2 0.4
Active Transport of Potassium and Chloride in an Identifiable Molluscan Neuron 2 0.4
1-Methyladenine Biosynthesis in Starfish Ovary: Action of Gonad-Stimulating Hormone in Methylation 3 0.4

BIOLOGY OF FISH
Marine Biology and Chemistry 16 9.12
Seasonal Variations in the Metabolism of Lipids and Glycogen in the Scallop, Patinopecten yessoensis (Jay).
I. Biochemical Studies; II. Histochemical Studies 17 9.13
Accumulation of Free Fatty Acids From Sea Water by Marine Invertebrates 18 9.13
Synopsis of Biological Data on the Green Turtle Chelonia mydas (Linnaeus) 1758 27 9.1

BOOKS
Environment, Resources, Pollution and Society 21 9.19
The Living Resources of the World Ocean 27 9.6
Our Changing Fisheries 28 9.6

CANNING
Fully Automatic Retort Control Systems 9 3.336
Factors Determining Changes in the F-Effect During the Sterilization of Canned Fish 9 3.337

CHEMISTRY
Determination of Reliability in Marine Chemistry by Means of Intercalibration and Statistics 11 7.0

CHEMISTRY, ORGANIC
Effects of Zirconium and Aluminum Compounds and pH on the Maillard Reaction 1 0.33
The Crystal Structure of Bonito (Katsuo) Ferrocytochrom c at 4Å Resolution 2 0.32
Spectral and Gas Chromatographic Characteristics of Some N-Nitrosamines 2 0.34
Tentative Rules for the Nomenclature of Carotenoids 16 8.50

COMPOSITION
Cadmium in Crabs and Crabmeat 13 8.42
[Content of Mercury in Some Fishes Generally Consumed] 13 8.42
Mercury in Fish. II. Total Mercury Content in Freshwater and Marine Fishes 14 8.42

Carolina 5 1.0116
Problems, Priorities, and Research Needs of North Carolina's Marine Fisheries 6 1.0118

FISHERY MANAGEMENT
The Modeling of the Interaction Between a Fishery and the Ecological System of a Body of Water 15 9.10

FISHING METHODS
The Latest Methods of Catching Fish 7 2.11

FISHING METHODS -- PURSE SEINING
Experimental Drum Seining for Wetfish in California 7 2.1475
Means and Method for Stripping Purse Rings on a Pursing Line Being Hauled in (pat.) 7 2.1475
Adjustable Purse Ring Stripper (pat.) 31 2.1125

FISHING METHODS -- TRAPS
Fishing Trap (pat.) 29 2.1124

FOOD TECHNOLOGY
Flavours in Novel Foods 5 0.6
Factors Influencing Flavour Requirements 6 0.6

FORECASTING, TECHNOLOGICAL
Technological Forecast of Marine Transportation Systems 1970 to 2000 25 9.2
The United Nations Committee on Natural Resources and Its Challenge 26 9.2
World Population Growth and Related Technical Problems 26 9.2

FREEZE-DRYING
Freeze-Drying Apparatus (pat.) 31 3.61
Freeze-Drying Apparatus (pat.) 31 3.61
Freezing Process (pat.) 31 3.61

FRESH FISH -- PROCESSING
Method and Apparatus for Removal of Oil From Surface of Fried Food Products (pat.) 29 2.3
Fish Processing (pat.) 30 2.3
Oyster Opening Device (pat.) 30 2.3

FROZEN FISH -- STORAGE
Effects of Some Antioxidants and EDTA on the Development of Rancidity in Spanish Mackerel (Scomeromorus maculatus) During Frozen Storage 9 3.2493

GEAR, FISHING -- LINES
Shark Dart Electronic Circuit (pat.) 8 2.143
Fish Line Reeling and Baiting Apparatus (pat.) 8 2.1477
Trotline Runner (pat.) 8 2.1477
Weed-Proof Fishhook (pat.) 8 2.1477

GEAR, FISHING -- SEINES
Mounting Mechanism for a Seine-Hauling Power Block (pat.) 31 2.1125

GEAR, FISHING -- TRAWLS
Making and Mending Nets.
Part Two: Braiding the Top and Bottom Panels 7 2.1121
Part Three: Braiding the Wings 7 2.1121
Part Four: Finishing the Wings and Beginning Assembly 8 2.1121

HORMONES
Identification and Quantification of Corticosteroids in the Atlantic Halibut, Hippoglossus hippoglossus L. 2 0.35

INSTRUMENTS, FISH DETECTING
Interpretation of Echograms of Hydroacoustic Fish-Finding Instruments 8 2.146

INSTRUMENTS, LABORATORY
Instruments for Water Quality Monitoring 1 0.118

INSTRUMENTS, OCEANOGRAPHIC
Mooring Devices (pat.) 16 9.11

INTERNATIONAL AFFAIRS
Department Releases 1972 Edition "Treaties in Force" 24 9.2
U.S. Foreign Policy for the 1970's the Emerging Structure of Peace 25 9.3
Convention Drafted for the Conservation of Antarctic Seals 27 9.3
The Preparation of Article 1 of the Convention on the Continental Shelf 28 9.3

LAW, ENVIRONMENTAL
Pesticides and the Environment 22 9.19

LAW, INTERNATIONAL
Law, Fish and Policy 25 9.3
North Sea Continental Shelf Federal Republic of Germany--Denmark--The Netherlands 25 9.3
Ocean Resources Law
International Law and Canada's Anti-Pollution Legislation 25 9.3
International and National Approaches to Oil Pollution Responsibility: An Emerging Regime for a Global Problem 25 9.3

Subject	Page	Code
LAW, INTERNATIONAL--Continued		
Ocean Politics at the United Nations	25	9.3
Organizing To Probe the Oceans: An Exercise in Political Science	25	9.3
Regulation of Hard-Mineral Mining on the Continental Shelf	25	9.3
The Nixon Proposal for an International Seabed Authority	26	9.3
Selden Redivivus--Towards a Partition of the Seas	26	9.3
International Law of the Sea--A Review of States' Offshore Claims and Competences	28	9.3
Legal Aspects of Seabed Petroleum and Mineral Resource Development-- The Draft United Nations Convention on the International Seabed Area and the United States Working Paper Submitted to the United Nations Seabed Committee		
The Outer Continental Shelf Lands Act--Its Adequacies and Limitations	28	9.3
Offshore Boundary and Title Issues	28	9.3
The Voluntary Abstention Principle and Japan: Some Legal and Political Implications	28	9.3
LAW, MARINE		
Oil Pollution by Ships and Freedom of the High Seas	20	9.19
Private Compensation for Injuries Sustained by the Discharge of Oil, From Vessels on the Navigable Waters of the United States	21	9.19
Ocean Pollution and the 1972 United Nations Conference on the Environment	22	9.19
LAW, NATURAL RESOURCES		
The States Versus Indian Off-Reservation Fishing: A United States Supreme Court Error	26	9.3
NEW PRODUCTS		
Flavoring Processes and Products	6	0.6
Food-Flavoring Method and Composition Using 2-Methoxy-3-Isobutylpyrazine (pat.)	29	0.6
Synthetic Sea Urchin Egg Paste (pat.)	29	0.6
Food Compositions Containing Microcrystalline Collagen (pat.)	30	6.54
NEW PRODUCTS -- FISH		
Soluble Fish Powder (pat.)	11	6.54
NUTRITION		
The Economic Implications of Malnutrition: The Dismal Science Revisited	5	0.7
Toxic Foods and Unbalanced Feeding Patterns	6	0.7
OCEANOGRAPHY		
Oceanographic Atlas of the International Indian Ocean Expedition	15	9.11
Cold, Nutrient-Rich Water: The Most Abundant Resource of the Deep Sea	16	9.11
System for Lowering a Subsea Device From a Vessel (pat.)	16	9.11
OXIDATION		
Microsomal Lipid Peroxidation: Morphological Characterization	10	4.5
PACKAGING		
Fish Packaging (pat.)	8	2.43
Minimum Requirements of Food Packages (Fish)	10	3.2383
Aseptic Packaging of Foods (pat.)	30	3.33
PESTICIDES		
Analysis of Decomposition Products of Pesticides	22	9.19
Development of Biodegradable Analogues of DDT	23	9.19
PHARMACOLOGY		
Biotransformation of Methyl Mercuric Salts in Germ Free Rats	4	0.4
PLANTS, AQUATIC -- COMPOSITION		
Fatty Acid Composition of Unicellular Strains of Blue-Green Algae	11	6.32
Protein Quality of Some Fresh-Water Algae	12	6.32
PLANTS, AQUATIC -- PRODUCTS		
Chlorella Extract (pat.)	12	6.37
POISONS OF FISH		
Toxicological and Pharmacological Studies on Sea Anemones, Calliactis polypus (Hormathiidae)	8	2.9
POLLUTANTS -- DISTRIBUTION		
Mercury Concentrations in Museum Specimens of Tuna and Swordfish	19	9.19
Appearance of 1-Hydroxychordene in Soils, Crops, and Fish	21	9.19
Mercury in Water. A Bibliography	22	9.19
Heavy-Metal Contamination	23	9.19
Plastics on the Sargasso Sea Surface	24	9.19
POLLUTANTS -- EFFECTS ON THE ENVIRONMENT		
Effects of Detergents on Water Supplies	24	9.19
POLLUTANTS -- EFFECTS ON FLORA AND FAUNA		
Species Diversity and Water Quality in Galveston Bay, Texas	20	9.19
Effect of Mercury on Algal Growth Rates	21	9.19
Mercury Inhibition on Lipid Biosynthesis in Freshwater Algae	21	9.19
Ethyl Mercury p-Toluene Sulfonanilide: Lethal and Reproductive Effects on Pheasants	22	9.19
Thermal Effects on the Connecticut River: Bacteriology	22	9.19
The Effect of Warm Water Discharged by the Konakovo Power Station on the Distribution and Growth of Young Fishes of Ivan'kovo Reservoir	24	9.19
POLLUTION		
Release of Mercury From Contaminated Freshwater Sediments by the Runoff of Road Deicing Salt	19	9.19
Limiting Indexes of the Pollution of River Reservoirs With Waste Waters	23	9.19
Water Pollution in Lake Michigan by Trace Elements From Pollution Aerosol Fallout	23	9.19
Continuous System Models of Oxygen Depletion in a Eutrophic Reservoir	24	9.19
Report of the ACMRR/SCOR/ACOMR/GESAMP Joint Working Party on Global Investigation of Pollution in the Marine Environment (GIPME)	24	9.19
POLLUTION -- ABATEMENT		
Methyl Mercury Acetate Removal From Waters by Chromatography on Chelating Polymers	20	9.19
POLLUTION -- LAWS		
Legal Remedies for Pollution Abatement	20	9.19
PRESERVATION		
Shellfish Preservation (pat.)	10	3.17
PROCESSING		
Sterilization (pat.)	30	3.33
PROTEIN CONCENTRATES		
"Ferripolyphosphate" as a Whey Protein Precipitant	5	0.6
Protein Fiber Production (pat.)	30	6.54
Method of Producing Proteinaceous Fibers (pat.)	30	6.54
PUBLIC AFFAIRS		
Uncommon Controversy: Fishing Rights of the Muckleshoot, Puyallup, and Nisqually Indians	27	9.3
QUALITY CONTROL		
New Methods for the Evaluation and Interpretation of Sensory Qualities of Foodstuffs and for the Forecasting of Their Changes. III. on Problems Concerned With Scales for Grading	14	7.8
Standardisation of Organoleptic Terms	14	7.8
SMOKE PROCESSING		
Process for the Production of a Smoking Fluid for Smoking Foodstuffs (pat.)	9	3.4
Smoke Extract. Properties, Production Technology and Application	9	3.4
SPOILAGE		
Inhibition of Flesh Browning and Skin Color Fading in Frozen Fillets of Yelloweye Snapper (Lutjanus vivanus)	1	0.33
STATISTICS		
Yearbook of Fishery Statistics. Catches and Landings 1970	26	9.2
SUBMERSIBLES		
Mobile Carrying Systems for Depositing Loads on the Ocean Bottom (pat.)	6	0.8
TOXICOLOGY		
Biochemical Aspects of Chemical Carcinogens With Reference to Aflatoxins and Nitrosamines	2	0.4
Partial Characterization of Liver Proteins Following Exposure to Mercury	4	0.4
Microbial Toxins: A Comprehensive Treatise	4	0.5
Selenium: Relation to Decreased Toxicity of Methylmercury Added to Diets Containing Tuna	6	0.7
The Problem of the Origin of Tropical Ichthyosarcotoxicity	8	2.9
Biologic Effects of Lead in Fish	19	9.19
VESSELS, FISHING -- DESIGN		
Boat Hull (pat.)	29	2.115
WASTES -- CONTROL		
Taking Care of Wastes From the Trout Farm	5	0.8
WASTES -- TREATMENT		
Recovery of Proteinaceous Material From Waste Effluents (pat.)	30	0.8

Author	Page	Code
Aasted, D. A.	7	2.1475
Adriaanse, A.	10	3.15
Allen, Edward W.	25	9.3
Ando, Tetsuo	9	4.12
Anonymous (pat.)	11	6.54
-- (pat.)	12	6.37
-- (pat.)	12	6.54
--	14	7.8
--	15	9.11
--	16	8.50
--	19	9.17
--	22	9.19
--	22	9.19
--	24	9.19
--	24	9.2
--	25	9.3
--	26	9.2
--	27	9.3
--	27	9.6
--	28	9.7
-- (pat.)	29	0.6
-- (pat.)	30	0.8
-- (pat.)	30	2.3
-- (pat.)	30	3.33
-- (pat.)	30	6.54
-- (pat.)	31	3.61
-- (pat.)	31	3.61
Arima, Tetsuo (pat.)	30	6.54
Aronson, Arthur L.	19	9.19
Arstila, A. V.	10	4.5
Artyukova, S. A.	9	3.337
Ashida, Tamaichi	2	0.32
Austin, Arthur L.	26	9.2
Ballinger, Dwight G.	1	0.118
Batisse, Michel	15	9.1
Battista, Orlando A. (pat.)	30	6.54
Bearden, Charles M.	5	1.0116
Bechtel, Timothy J.	20	9.19
Belli, Pedro	5	0.7
Bergelson, L. D.	9	4.19
Blanc, Clarence G. (pat.)	8	2.143
Bliss, Kenneth A.	15	9.11
Bonderman, Dean Paul	21	9.19
Boome, Martin W. (pat.)	29	2.115
Boytsov, M. P.	24	9.19
Brekhman, I. I.	2	0.35
Brewer, John W.	26	9.2
Brown, A. M.	2	0.4
Bryan, Sara E.	4	0.4
Buck, John D.	22	9.19
Bucka, Halina	16	9.11
Buckingham, Harry	7	2.1121
--	8	2.1121
Budge, William W. (pat.)	31	9.16
Bullen, Leslie Gerald (pat.)	16	9.11
Burgess, John (rev.)	7	2.11
Buttery, Ron G. (pat.)	29	0.6
Carbonell, R. G.	3	0.38
Cardwell, R. D.	18	9.13
Carmouche, William Jeter (pat.)	23	9.16
Carpenter, Edward J.	24	9.19
Cavallaro, Aldo	12	7.42
Chang, S. B.	21	9.19
Chen, Huei-Pin	28	9.6
Christie, A. E.	24	9.19
Clark, D.	12	7.42
Clingan, Thomas A., Jr.	25	9.3
Coats, Joel R.	17	9.13
Colyer, Dale	20	9.19
Copeland, B. J.	20	9.19
Coulter, Raymond C.	28	9.3
Cumont, G.	12	7.42
Cvancara, Victor A.	1	0.38
Czeczuga, B.	15	8.50
Dagnall, R. M.	12	7.42
Davidson, Arthur R. (pat.)	29	2.3
Demmert, Lawrence E. (pat.)	31	2.1125
Den Engelse, L.	2	0.4
De Seynes, Philippe	26	9.2
Dill, William A.	23	9.19
Dinstein, Yoram	20	9.19
Doerr, Robert C.	2	0.34
Dole, Hollis M.	25	9.3
Donald, Malcolm (pat.)	31	9.16
Dooley, Calvin J.	2	0.34
Durand, Henri	14	7.53
Ehrhardt, J.-P.	8	2.9
Eilenberg, H. (pat.)	31	3.61
Eklund, M. W.	4	0.5
Elli, Giuseppe	12	7.42
Englesson, Sixten (pat.)	17	9.16
Falls, C. Paul	24	9.19
Farragut, Robert N.	9	3.2493
Feick, G.	19	9.19
Felicetta, Vincent F. (pat.)	30	0.8
Ferguson, John Carruthers	16	9.13
Fessmann, Gerhard (pat.)	9	3.4
Fiddler, Walter	2	0.34
Finucane, John H.	20	9.16
Flaumenbaum, B. L.	9	3.337
Flickinger, Stephen A.	24	9.16
Fraser, J. C.	23	9.19
Frazerhurst, L. F.	10	3.2342
Friedmann, Wolfgang	26	9.3
Frohnmayer, John E.	26	9.3
Funaba, Tsukasa	2	0.35
Furukawa, Kensuke	1	0.38
Futamachi, Kin J.	2	0.4
Gál, S.	13	7.9
Galhidi, J.	14	7.53
Ganther, H. E.	6	0.7
Garrett, William R. (pat.)	29	0.8
Gatillo, P. D.	23	9.19
Gerard, R. D.	16	9.11
Giacino, Christopher (pat.)	6	0.6
Godcharles, Mark F.	7	2.12
Godwin, Walter F.	5	1.0116
--	6	1.0118
Goldie, Louis F. E.	28	9.3
Golub, Gerald (pat.)	31	9.16
Gonenko, V. A.	2	0.35
Goudie, C.	6	0.7
Grant, P. M.	19	9.19
Green, L. C.	25	9.3
Green, R. E.	7	2.1475
Greve, P. A.	14	8.42
Guadagni, Dante G. (pat.)	29	0.6
Guinn, V. P.	19	9.19
Han, I. K.	11	6.190
Hanlon, Thomas A.	25	9.3
Hannan, Patrick J.	21	9.19
Hansen, E. Wind	4	0.5
Harada, Yoichi (pat.)	30	6.54
Harris, A. J.	24	9.19
Haubner, John E. (pat.)	29	2.3
Haughey, D. P.	10	3.2342
Hayes, Eugene F.	4	0.4
Hazel, J. Frederick	5	0.6
Heath, H. B.	5	0.6
Heath, R. G.	22	9.19
Heiss, R.	10	3.2383
Herrmann, J.	14	7.8
Hester, F. J.	7	2.1475
Hirth, Harold F.	27	9.1
Hirwe, Asha S.	17	9.13
--	23	9.19
Hoekstra, W. G.	6	0.7
Holdsworth, S. D.	10	3.6
Horkiawa, H. (pat.)	12	6.54
Horne, R. A.	19	9.19
Howard, George C. (pat.)	16	9.11
Huang, C. L.	8	2.9
Hughes, P.	9	3.336
Idler, D. R.	2	0.35
Isolati, Antonio	20	9.19
Izaki, Kazuo	1	0.35
--	2	0.35
Jacobson, Jon L.	25	9.3
Jaworski, George H. M.	16	9.11
Jensen, Raymond	5	0.8
Johansson, B.	12	7.42
Johnson, Ralph W.	26	9.3
Johnston, M. A.	4	0.5
Jones, Susan B.	5	0.6
Jones, Thomas C.	5	0.6
Kaiser, Robert (pat.)	6	0.8
Kakudo, Masao	2	0.32
Kalan, Edwin B.	5	0.6
Kanatani, H.	3	0.4
Kanazawa, Akio	9	4.12
Kapoor, Inder P.	17	9.13
--	23	9.19
Katz, Arnie	18	9.16
Katz, Ira (pat.)	6	0.6
Kazlauskene, O. P.	18	9.14
Kelley, D. W.	23	9.19
Kennedy, Maurice V.	22	9.19
Kenyon, C. N.	11	6.32
Kim, K. I,	11	6.190
Kishore, R.	19	9.19
Kitchel, Joseph Clyde (pat.)	29	0.8
Knutrud, L. B. (pat.)	8	2.43
Kokoz, L. M.	17	9.13
Kōmura, Ichirō	1	0.35
--	2	0.35
Kopecky, M. J.	6	0.7
Koski, K. V.	18	9.13
Kostetskii, E. Ya.	2	0.35
Kostin, M. D.	3	0.38
Kosuge, K. (pat.)	10	3.17
Kozlowski, Z. P.	9	3.4
Kreitzer, J. F.	22	9.19
Kuksis, A.	11	4.11
Kurihura, S. (pat.)	12	6.54
Kuusi, T.	14	7.595
Kytökangas, R.	14	7.595
Lange, Rolf	16	9.12
Lee, Dong-Liang	17	9.16
Lee, N. H.	11	6.190
Levi, Donald R.	20	9.19
Lewis, Austin W.	28	9.3
Liston, J.	3	0.5
--	4	0.5
Lloyd, A. K.	7	2.3
Locke, L. N.	22	9.19
Lord, William B. (rev.)	27	9.3
Lowery, William H. (pat.)	8	2.147
Lowry, W. Kenneth	28	9.7
Loynes, R.	4	0.5
Lu, Po-Yung	17	9.13
Lund, John W.	16	9.11
Lundin, Robert E. (pat.)	29	0.6
Mare, Ernest (pat.)	30	0.8
Marth, E. H.	3	0.5
Matches, Jack R.	3	0.5
--	4	0.5
Mathiesen, Erik Hedeager (pat.)	30	2.3
Matson, Robert S.	21	9.19
McDermott, L. A.	16	9.13
McKenzie, Michael D.	5	1.0116
Mendelsohn, Allan I.	22	9.19
Menshutkin, V. V.	15	9.10
Merlini, Margaret	23	9.19
Metcalf, Robert L.	17	9.13
--	23	9.19
Miler, K. B. M.	9	3.4
Miller, Forrest R.	15	9.11
Miller, G. E.	19	9.19
Minor, T. E.	3	0.5
Mir, G. N.	8	2.9
Moiseev, P. A.	27	9.6
Moore, Charles G.	25	9.2
Moreau, J. R.	14	7.53
Mori, Katsuyoshi	17	9.13
Murdoch, William W. (ed.)	21	9.19
Muslemuddin, M.	13	7.44

Author	Page	Code
Mustoe, George E.	21	9.19
Muzzarelli, Maria Gertrude (pat.)	12	7.1
Muzzarelli, Riccardo A. A.	20	9.19
Nakamura, T. (pat.)	10	3.17
Nifong, Gordon D.	23	9.19
Nishi, Toshio	28	9.3
Nixon, Richard	25	9.3
Norseth, Tor	4	0.4
Nystrom, Robert F.	17	9.13
Oetjen, G. W. (pat.)	31	3.61
Oh, Sang-Hwan	6	0.7
Ong, Hong-Siong	20	9.16
Osborne, Twin W. (pat.)	8	2.1477
Oxman, Bernard H.	28	9.3
Palmork, Karsten H.	11	7.0
Pannell, R. H. J.	6	0.6
Papee, Henry M.	13	7.9
Parker, James H. (pat.)	29	0.8
Patouillet, Constance	21	9.19
Patton, Stuart	17	9.13
Peacock, Robert O. (pat.)	30	0.8
Pearson, D.	13	7.44
Pensabene, John W.	2	0.34
Peterson, Peter G.	23	9.2
Petriconi, Gianna L.	13	7.9
Pierce, John M.	26	9.2
Pisareva, N. A.	9	4.19
Pocklington, Roger	13	7.522
Pomrehn, Hugo P.	25	9.2
Post, Thomas R.	21	9.19
Potter, L. M.	14	7.9
Powell, R. C. T.	1	0.33
Poysky, F. T.	4	0.5
Pridham, Ernest R. (pat.)	29	2.3
Rankin, Julia S.	22	9.19
Reed, S. M.	4	0.5
Reinke, Theodore S. (pat.)	30	2.3
Reynolds, C. V.	13	8.42
Reynolds, E. B.	13	8.42
Rickards, William L.	19	9.16
Rickman, Thomas R.	5	1.0116
--	6	1.0118
Roberts, K. J.	24	9.19
Robinson, David V. (pat.)	30	3.33
Robinson, E. C.	7	2.3
Roels, O. A.	16	9.11
Rosenberg, Nathan	24	9.2
Rowland, F. S.	19	9.19
Russell, J. M.	2	0.4
Ryhage, R.	12	7.42
Saddler, J. B.	18	9.13
Salomon, A. (pat.)	12	6.54
Schilling, P.	13	7.9
Schlichting, Harold E., Jr.	12	6.32
Schmitz, F. J. (pat.)	31	3.61
Seifert, Richard M. (pat.)	29	0.6
Serrano, Francisco M. (pat.)	6	0.8
Shabalina, A. A.	13	7.53
Shapiro, Sidney (pat.)	28	9.6
Shcherbina, M. A.	18	9.14
Shirai, H.	3	0.4
Shul'man, G. Ye.	17	9.13
Shuman, Fred L., Jr.	22	9.19
Slach, Edwin	21	9.19
Smith, Benjamin C. (pat.)	29	2.3
Smith, K. L., Jr.	24	9.19
Smith, Mary A.	10	4.5
Sonstegard, Karen S.	16	9.13
Sonstegard, R. A.	16	9.13
Southgate, D. A. T.	14	7.53
Spann, J. W.	22	9.19
Spark, A. A.	1	0.33
Spiehler, Vina	11	7.47
Stang, David P.	25	9.3
Stein, Julian (pat.)	29	2.1124
Steinkruger, F. J.	19	9.19
Stojanovic, Boris J.	22	9.19
Strasburger, Louis J. (pat.)	6	0.6
Street, Michael W.	5	1.0116
--	6	1.0118
Sugihara, Akio	2	0.32
Sunde, M. L.	6	0.7
Swan, Peter N.	25	9.3
Taguchi, S.	3	0.4
Takahashi, Kanji	17	9.13
Takano, Tsunehiro	2	0.32
Tarver, Johnnie	18	9.16
Teshima, Chin-ichi	9	4.12
Testerman, John K.	18	9.13
Teston, Arthur G., Jr. (pat.)	8	2.3
Thibaud, Yves	13	8.42
Thomas, Andrew J.	17	9.13
Thompson, Harold C., Jr.	1	0.33
Thompson, Mary H.	1	0.33
Tison, Kenneth F. (pat.)	8	2.1477
Tonomura, Kenzo	1	0.38
Tremolières, J.	6	0.7
Trump, B. F.	10	4.5
Tsukihara, Tomitake	2	0.32
Ueki, Tatzuo	2	0.32
Vallee, Felix A. J. (pat.)	31	2.3
Van Hemelrijck, L.	16	9.11
Varga, Louis P.	24	9.19
Vaver, V. A.	9	4.19
Velarde, E.	11	6.190
Vock, Manfred H. (pat.)	6	0.6
Wachtman, Marvin E.	26	9.2
Wagner, P.	6	0.7
Wasserman, Aaron E.	2	0.34
Weisbart, Melvin	2	0.35
Welcker, Clyde J. (pat.)	31	2.3
Welcker, Roland (pat.)	31	2.3
West, T. S.	12	7.42
Westoo, G.	12	7.42
Whaley, Morris L. (pat.)	7	2.1475
-- (pat.)	31	2.1125
Winchester, John W.	23	9.19
Wit, S. L.	14	8.42
Woodridge, David D. (pat.)	29	0.8
Worzel, J. L.	16	9.11
Wyborn, L. G.	10	3.2342
Yamaguichi, K. (pat.)	10	3.17
Yeaple, D.	19	9.19
Yudanov, K. I.	8	2.146
Zober, Ben P. (pat.)	8	2.3

3.12 FISH PRESERVATION

Ueno Seiyaku Oyo Kenkyosho KK (pat.)
Japanese Patent 34736/71
Food Technology 26, No. 4, 168, 170 (Apr. 1972)

Alkali, or ammonium salts of gluconic acid, is added to minced fish meat and the product is then frozen. FTP

3.17 FISH PRESERVATION

Sakamoto, N. (pat.)
Japanese Patent 38542/71
Food Technology 26, No. 4, 170 (Apr. 1972)

Zeolite or silicate clays are incorporated into the ice used for storing fresh fish and shellfish. FTP

3.5 LACTIC ACID IN BEEF JERKY

Berberian, Antoine (Brazil)
Chemical Abstracts 76, No. 5, 23889e (Jan. 31, 1972)

6.54 FISH SOUP

Konser Vipapi Troszt (pat.)
German Patent 1,943,414
Food Technology 26, No. 4, 168 (Apr. 1972)

This product is a Hungarian fish soup containing fish-meat broth, ground red paprika, onion powder, salt, flavoring materials, fat, and sodium glutamate. FTP

6.54 CHEWING GUM WITH FREEZE-DRIED FOOD PARTICLES

Echeandia, James F., and Robert M. Lehman (Richmond, Va.); assignors to Philip Morris Inc., Richmond, Va. (pat.)
U.S. Patent 3,632,358
Official Gazette of the U.S. Patent Office 894, No. 1, 277 (Jan. 4, 1972)

The chewing gum contains particles of freeze-dried food which are small in size but large enough to be visible. FTP

6.54 FISH ROE PRODUCTS

Nichiro Fisheries Co. Ltd. (pat.)
Japanese Patent 34734/71
Food Technology 26, No. 4, 168 (Apr. 1972)

Immature herring roe are first soaked in a solution of a carboxylic or inorganic acid, then they are soaked in a solution containing an aluminum salt. The product is then sprinkled with salt. FTP

2.3 OYSTER OPENING MACHINE

Lanier, Leo H. (710 South Bay Street, Amite, LA 70422) (pat.)
U.S. Patent 3,654,666 (Apr. 11, 1972)

An oyster-opening machine which uses pneumatic power to actuate an anvil and bit to mechanically separate the shells is described. SW

2.3 AUTOMATIC SHRIMP SHELLING MACHINE

Anonymous
Fd Trade Rev. 41, No. 9, 47 (1971)
BFMIRA Abstracts 25, No. 2, Abstract No. 595, 121 (Feb. 1972)

A Dutch machine, claimed to shell 3600 shrimps per hour, is reported. The keeping qualities of the mechanically-shelled shrimps are said to be considerably better than those of hand-shelled shrimps. D.B. Reprinted

---

2.0 (3.334) GREENING OF CANNED SHELLFISH. V. SEASONAL VARIATION AND CORRELATION WITH THE METAL CONTENT OF THE GREEN PIGMENT CONTENT OF OYSTERS

Osada, Hiromitsu (Toyo Junior Coll. Food Technol., Kawanishi, Japan)
Chemical Abstracts 76, No. 5, 23885a (Jan. 31, 1972)

3.336 CANNED FISH PRESERVATION

Osakabe, I. (pat.)
Japanese Patent 36180/71
Food Technology 26, No. 4, 170 (Apr. 1972)

Amino acids are added to canned fish to inhibit the formation of struvite. FTP

3.336 FISH SEASONING

Hayashibara KK (pat.)
Japanese Patent 36179/71
Food Technology 26, No. 4, 170 (Apr. 1972)

A seasoning solution containing maltose is used to inhibit the release of CO_2 from canned fish products. FTP

3.336 STRUVITE INHIBITION

Chiyoda Kagakukogyosho KK (pat.)
Japanese Patent 34735/71
Food Technology 26, No. 4, 168 (Apr. 1972)

Calcium lactate (or other calcium salts of organic acids) is added to the fish to be canned. FTP

SUBJECT INDEX

Subject	Page	Code
ANALYSIS		
Semiautomated Determination of Mercury in Animal Tissue	12	7.42
AQUACULTURE		
A Manual for Culture of Pink Shrimp, Penaeus duorarum, From Eggs to Postlarvae Suitable for Stocking	16	9.16
Thermal Aquaculture: Engineering and Economics	17	9.16
Floating Fish Growing Tank (pat.)	18	9.16
Mollusc Clip (pat.)	18	9.16
AQUACULTURE -- REARING OF FISH		
Collected Reprints of Tungkang Marine Laboratory, Taiwan Fisheries Research Institute, Vol. 1	17	9.16
Development of the Cage Culture Method of Fish Production for Commercial Use in Large Reservoir Lakes	17	9.16
The Basics of Breeding and Fingerling Production of Channel Catfish	18	9.16
Culturing Trout in Cages	18	9.16
AUTHOR INDEX	27-28	
BACTERIOLOGY		
Studies on Vitamin B_6 Metabolism in Microorganisms. Part XI. Extracellular Formation of Vitamin B_6 by Marine and Terrestrial Microorganisms and Its Control	2	0.5
Factors in Survival of Clostridium botulinum Type E Spores Through the Fish Smoking Process	3	0.5
Staphylococcus aureus and Staphylococcal Food Intoxicants. A Review. IV. Staphylococci in Meat, Bakery Products, and Other Foods	3	0.5
Autotrophic and Heterotrophic Nitrification in Aquatic Systems	4	0.5
Oriented Investigations Into the Microbiological Quality of Fresh Fish	14	7.85
BIBLIOGRAPHIES		
Japanese Journals List	21	9.6
WHO Publications	21	9.6
BIOCHEMISTRY		
Studies on the Concentration of Myoglobin in the Sea-Cow and Porpoise	1	0.32
Studies on Roasting Changes of Proteins. Part I. Changes of Casein and Lysozyme During Roasting	1	0.321
"Non-Concept" of "No-Threshold" Chemicals in the Environment	1	0.35
Reconstitution of Diphtheria Toxin From Two Nontoxic Cross-Reacting Mutant Proteins	1	0.4
Release of Hormones in Insects After Poisoning With Insecticides	2	0.39
Shapely Polysaccharides. The Eighth Colworth Medal Lecture	10	6.33
Electrical Field-Flow Fractionation of Proteins	12	7.51
Amino Acid Composition of Fish Skin Mucin	14	8.51
BIOCHEMISTRY OF FISH		
Esterase Polymorphism in Vitreous Fluid of Pacific Hake, Merluccius productus	1	0.38
Studies on the Metabolism of Fatty Acid in Fish--I. ß-Oxidation of Fatty Acid by Carp Hepatopancreas Mitochondria	16	9.13
Biosynthesis of Squalene and Cholesterol in the Fish. I. In Vitro Studies on Acetate Incorporation	17	9.13
BIOLOGY		
Rate and Extent of Decomposition of Dissolved Organic Matter in Surface Seawater	15	9.10
BIOLOGY OF FISH		
Synopsis of Biological Data on Haddock Melanogrammus aeglefinus (Linnaeus) 1758	15	9.10
Color Change in Fish	22	9.125
BOOKS		
Senses of Fish	21	9.6
BYPRODUCTS		
Defatted Fish Meal (pat.)	12	6.13
CANNING		
Canned Fish Preservation (pat.)	24	3.336
Fish Seasoning (pat.)	24	3.336
Struvite Inhibition (pat.)	24	3.336
CHEMISTRY, ORGANIC		
The Influence of Water Content and Water Activity on the Sugar-Amino Browning Reaction in Model Systems Under Various Conditions	2	0.33
COMPOSITION		
Radionuclides and Selected Trace Elements in Marine Protein Concentrates	14	8.9
COMPOSITION, INORGANIC		
The Incidence of Metals in Food	12	7.42
COMPOSITION, ORGANIC		
Studies on Silvering of Fish Skin. I. Purines in the Skin of Cultured Salmon and Trout	12	7.592
Fatty Acid Content and Proximate Analysis of Bay, Calico, Sea and Weathervane Scallop Adductor Muscle	13	8.0
DISEASES OF FISH		
Epidemiological Model for Passive Transfer of IPNV by Homeotherms	15	9.15
DRIED FISH		
Dehydration Process (pat.)	10	3.63
ECOLOGY		
Distribution of Radioactive and Stable Zinc in an Experimental Marine Ecosystem	20	9.19
ECONOMICS		
Planning for the Development of the Commercial Fishery in Oklahoma	6	1.0118
Economic Profile of the Fish Hatchery and Bait Dealer Industry in Wisconsin	20	9.2
The New Economic Policy and United States International Obligations	20	9.2
Over-Fishing: The Economic and Technical Effects	21	9.2
EDUCATION		
Exploring New Directions in Engineering Education	3	0.8
The Significance of Science	6	0.9
ENGINEERING		
Methods of Evaluating R&D Organizations	3	0.8
ENVIRONMENT		
Survival of Some Freshwater Fishes in the Alkaline Eutrophic Waters of Nebraska	5	1.0118
ENZYMES		
Interaction of Spin-Labeled Analogues of 1,10-Phenanthroline and Iodoacetamides With Horse Liver Alcohol Dehydrogenase	1	0.38
Acid Phosphatase Activity in Vegetative Cells and Spores of Clostridium botulinum Type E	2	0.38
Adenylate Kinase in the Soluble Proteins of the Oyster Adductor Muscle	2	0.38
Effects of Iodination and Acetylation of Tyrosyl Residues on the Activity and Structure of Arginine Kinase From Lobster Muscle	2	0.38
Comparative Study of the Muscle Catheptic Activity of Some Marine Species	5	2.03
Comparative Studies of Fish Adenosine Deaminases	11	7.591
ESR Probing of Macromolecules: Spin-Labeling of the Active Sites of the Proteolytic Serine Enzymes	11	7.591
Nucleotide Pyrophosphatases. Purification and Properties of an Enzyme From Livers of Fresh Water Fishes (Wallago attu)	11	7.591
EQUIPMENT, PLANT		
Method and Apparatus for Cleaning Clams (pat.)	8	2.3
Apparatus for Deep Fat Frying of Foodstuffs (pat.)	23	2.3
Apparatus for Packaging Fish and Various Other Products (pat.)	23	2.3
Automatic Shrimp Shelling Machine	24	2.3
EXPLORATORY FISHING		
Acoustic Properties of High Frequencies in Fish Tissues	8	2.146
FISH PASTE		
Fish Paste Product (pat.)	12	6.54
FISH PROTEIN CONCENTRATE		
Marine Protein Concentrate (pat.)	12	6.54
FISHERIES, PACIFIC NORTHWEST		
Japanese Distant-Water Fisheries: A Review	5	1.0154
FISHERY MANAGEMENT		
A Model for Optimal Salmon Management	19	9.2

Subject	Page	Code
FISHING METHODS -- TRAWLING		
The Use of Electricity in Conjunction With a 12.5-Meter (Headrope) Gulf-of-Mexico Shrimp Trawl in Lake Michigan	7	2.143
Working Pelagic Trawls	8	2.1471
FOOD SCIENCE		
Physicochemical Behavior of Fish Meat Proteins. III. Presence of β-Chains of Protein in Kamaboko	1	0.32
Stability of N-Nitroso Compounds	9	3.29
Effect of Some Water-Soluble Components on Aroma of Heated Adipose Tissue	16	8.8
FOOD TECHNOLOGY		
Manioc	3	0.6
Effects of Heating and Cooking Method on Chlorinated Hydrocarbon Residues in Chicken Tissues	4	0.6
World Food and Population Problems: Some Possible Solutions	4	0.6
FORECASTING, TECHNOLOGICAL		
Impact on Raw-Material Markets of Environmental Policies	5	0.9
FRESH FISH -- PROCESSING		
Textural Changes in Precooked Lobster (Homarus americanus) Meat During Refrigerated Storage, Freezing and Frozen Storage	7	2.3
Fish Processing (pat.)	8	2.3
Oyster Opening Machine (pat.)	24	2.3
FRESH FISH -- PRODUCTS		
Stability of Fish Sausage at Low Temperature Storage	11	6.54
FROZEN FISH -- PROCESSING		
Fish Molding Process (pat.)	23	3.2349
Frozen Fish Products (pat.)	23	3.2349
GEAR, FISHING -- TRAWLS		
Making and Mending Nets. Part Six: Fitting the Flopper, Chafers, Footrope and Cod-Line	6	2.1121
On the Comparison Between Two-Seam Trawl Net and Four-Seam Trawl Net	6	2.1121
Theoretical Studies on the Mechanical Characteristics of Two-Seam Trawl Net	6	2.1121
INTERMEDIATE-MOISTURE FOODS		
Preliminary Studies on Some Properties of Intermediate Moisture, Deep-Fried Fish Flesh	9	3.6
Foodstuff Composition (pat.)	10	3.63
Preservation of Foodstuffs (pat.)	10	3.63
JOURNALS		
Human Environment Journal	22	9.6
LAW, ENVIRONMENTAL		
Methods To Expedite Environment Protection: International Ecostandards	21	9.3
Symposium Law and Technology		
Environmental Regulation of Power Plant Siting: Existing and Proposed Institutions	21	9.3
The Federal Power To Protect the Environment: Available Devices To Compel or Induce Desired Conduct	21	9.3
Should Trees Have Standing? -- Toward Legal Rights for Natural Objects	21	9.3
The Freedoms and the Control of Science: Notes From the Ivory Tower	22	9.3
Technology Assessment and Weather Modification	22	9.3
LAW, MARINE		
Compilation of Federal Laws Relating to Conservation and Development of Our Nation's Fish and Wildlife Resources, Environmental Quality, Oceanography	22	9.3
NEW PRODUCTS		
Chewing Gum With Freeze-Dried Food Particles (pat.)	24	6.54
NEW PRODUCTS -- FISH		
Fish Roe Products (pat.)	24	6.54
Fish Soup (pat.)	24	6.54
NOISE POLLUTION		
Selected Materials on the Problem of "Noise Pollution" and Control	6	0.9
PLANTS, AQUATIC -- PRODUCTS		
Tangle Additive (pat.)	23	6.37
POLLUTANTS -- ANALYSIS		
Chlorinated Hydrocarbon Residues in Airborne Fallout	19	9.19
POLLUTANTS -- DISTRIBUTION		
Mobilization of Mercuric Sulfide From Sediment Into Fish Under Aerobic Conditions	18	9.19
POLLUTANTS -- EFFECTS ON FLORA AND FAUNA		
An Interaction of DDT in the Metabolism of Essential Fatty Acids	15	9.15
Eutrophication of Lake 227, Experimental Lakes Area, Northwestern Ontario, by Addition of Phosphate and Nitrate	19	9.19
Polychlorinated Biphenyls and DDT Alter Species Composition in Mixed Cultures of Algae	19	9.19
POLLUTION		
Thermal Discharges: Ecological Effects	17	9.19
The Microbial Degradation of Phenylalkanes. 2-Phenylbutane, 3-Phenylpentane, 3-Phenyldodecane and 4-Phenylheptane	20	9.19
POLLUTION -- LAWS		
International Law and the Protection of the Oceans From Pollution	21	9.3
Pollution of the Sea and International Law: A Canadian Perspective	22	9.3
Water Pollution and the Future Law of the Sea	22	9.3
PRESERVATION		
Meat and Fish Preservation (pat.)	23	3.19
PRESERVATIVES		
1,2-Propanediol as Preservative for Foods of High Water Content (pat.)	8	3.12
Preventing Melanism in Seafood and the Like (pat.)	8	3.12
Botulinum Exotoxin Inhibited Foods (pat.)	23	3.12
Fish Preservative (pat.)	23	3.12
Seafood Preservation (pat.)	23	3.12
Fish Preservation (pat.)	24	3.12
Fish Preservation (pat.)	24	3.17
Lactic Acid in Beef Jerky	24	3.5
PROCESSING		
Influence of Processing on the Mercury Content in Preserved Tuna Fish	10	3.331
PRODUCTS OF SKIN, SOUNDS, AND SHELL		
Technological Improvement in the Treatment of Caspian Seal Skins	23	6.86
PROTEIN CONCENTRATES		
Some Factors Influencing the Production of Protein Isolates From Whole Fish	11	6.54
QUALITY CONTROL		
Fatty Acids of Channel Catfish (Ictalurus punctatus)	7	3.249
Physiological Aspects of Texture Perception Including Mastication	12	7.80
Comparison of Methods of Estimating the Number of Escherichia coli in Edible Mussels and the Relationship Between the Presence of Salmonellae and E. coli	13	7.8
Industrial Advantages of FA Testing for Salmonellae	13	7.86
Flavor Evaluation of Various Milk, Vegetable, and Marine Protein Sources	13	8.8
Decrease Rate of $C_{22:6}$ Acid as an Index to Oxidative Deterioration of Lipids in Fish Products	14	7.8
Bacteriological Examination of Raw Breaded Frozen Shrimp	14	8.8
RESEARCH MANAGEMENT		
Evaluation of Methodology in the University of Michigan's Sea Grant Delphi Inquiry	4	0.9
SOCIAL SCIENCES		
Living Systems: The Organization	20	9.2
SPOILAGE		
Greening of Canned Shellfish. V. Seasonal Variation and Correlation With the Metal Content of the Green Pigment Content of Oysters	24	2.0
STATISTICS		
Yearbook of Fishery Statistics. Fishery Commodities 1970	22	9.2

NUTRITION
Metabolism and Utilization of Fats in Man 9 4.9
The Essential Fatty Acids and Various Aspects of Their Study in the Field of Nutrition 10 4.91
OCEANOGRAPHY
Color Perception Underwater 16 9.11
Vertical Distribution of Photosynthetic Pigments and the Penetration of Light in Marine Sediments 22 9.11
OILS -- NUTRITIVE PROPERTIES
Effects of Adaptive and Nonadaptive Feeding of Hydrogenated and Raw Herring Oil on Hearts and Livers of Weanling Rats 9 4.92
PARASITES OF FISH
Revised Annotated List of Parasites From Sea Mammals Caught Off the West Coast of North America 16 9.15
PLANTS, AQUATIC
Synopsis of Biological Data on Laminaria hyperborea 9 6.31
On the Chemical Composition, Distribution and Ecology of Some Common Benthic Marine Algae From Iceland 10 6.30
PLANTS, AQUATIC -- COMPOSITION
Sterols of Some Chesapeake Bay Algae 9 6.32
Glycolipids Present in Eight Genera of the Chlorophyceae 10 6.32
TOXICOLOGY
Nitrosamines -- An Environmental Hazard? 1 0.4
The Occurrence of Nitrosamines in Meat Products and Their Significance in Human Health 2 0.4
Interaction Between Paralytic Shellfish Poison and Melanin Obtained From Butter Clam (Saxidomus giganteus) and Synthetic Melanin 7 2.9
Marine Toxins From the Pacific. IX. Effects of Ciguatoxin on Isolated Mammalian Atria 8 2.9
Marine Toxins. XXX. Marine Toxins From the Pacific. IX. Toxicity of the Surgeon fishes 8 2.9
[Purification of Two Crab Paralyzing Toxins From the Sea Anemone (Anemonia sulcata)] 8 2.9
VESSELS, FISHING -- DESCRIPTION
Characteristics of Korean Inshore Fishing Boats 8 2.117
VESSELS, FISHING -- DESIGN
A Note on the Strip Methods Associated With Ship Motion Problems 5 2.115
VITAMINS
Polish Fish Oils as a Valuable Source of Vitamin D 23 5.6
WASTES -- CONTROL
Renewing the Soil 4 0.8

AUTHOR INDEX - JULY 1972

Author	Page	Code
Alderman, G. G.	3	0.5
Anonymous	6	0.9
-- (pat.)	8	2.3
-- (pat.)	10	3.63
-- (pat.)	10	3.63
-- (pat.)	12	6.13
-- (pat.)	12	6.54
-- (pat.)	12	6.54
--	21	9.2
--	21	9.6
--	21	9.6
--	22	9.2
--	22	9.3
--	22	9.6
-- (pat.)	23	2.3
-- (pat.)	23	3.12
-- (pat.)	23	3.12
-- (pat.)	23	3.19
-- (pat.)	23	6.37
--	24	2.3
-- (pat.)	24	3.12
-- (pat.)	24	3.336
-- (pat.)	24	3.336
-- (pat.)	24	6.54
-- (pat.)	24	6.54
Armstrong, F. A. J.	12	7.42
--	19	9.19
Asakawa, Suezo	17	9.13
Ayres, John C.	3	0.6
Baggi, G.	20	9.19
Bagnis, Raymond	8	2.9
Banner, Albert H.	8	2.9
Baptist, John P.	20	8.9
Beasley, T. M.	14	8.9
Behan, Frances L.	16	9.11
Behan, Richard A.	16	9.11
Berberian, Antoine	24	3.5
Béress, Rosemarie	8	2.9
Béress, Von László	8	2.9
Bereiter-Hahn, Juergen	22	9.125
Birch, Thomas J.	17	9.19
Blacker, R. W.	15	9.10
Blessing, M. H.	1	0.32
Boggess, T. S., Jr.	7	3.249
Booth, Douglas E.	19	9.2
Bour, H.	9	4.9
Bradley, Edward	20	9.2
Brockerhoff, H.	9	4.92
Brunskill, G. J.	19	9.19
Brush, Pamela	10	6.32
Buckingham, Harry	6	2.1121
Caldwell, Karin Dahlgren	12	7.51
Cason, Ellen M. (pat.)	8	3.12
Catelani, D.	20	9.19
Cavaletto, Catherine G.	11	6.54
Chaikovskaya, A. V.	14	8.51
Chaplin, Peter D.	8	2.1471
Chapman, W. B.	12	7.42
Chen, C. C.	9	3.6
Chen, Kan	3	0.8
Collins, J. L.	9	3.6
Collins, Richard A.	17	9.16
--	18	9.16
Contini, Paolo	21	9.3
Cross, Ford A.	20	9.19
Dagbjartsson, Bjorn	7	2.3
Dailey, M. D.	16	9.15
Dinman, Bertram D.	1	0.35
Doboszynska, Boleslawa	23	5.6
Doyle, P. J.	9	6.32
Dunlap, W. Gail	13	7.86
Eagle, R. J.	14	8.9
Echeandia, James F. (pat.)	24	6.54
Eichner, Karl	2	0.33
Ellis, James E.	7	2.143
Ernst, Thomas J. (pat.)	8	3.12
Essary, E. O.	4	0.6
Fan, T. Y.	9	3.29
Fattoum, Abdellatif	2	0.38
Fenchel, Tom	22	9.11
Fisher, James R.	11	7.591
Fisher, Nicholas S.	19	9.19
Flores, Efren Ed. C.	6	2.1121
Flores, Efren Ed. C.	6	2.1121
Francis, Frances Enseki	21	9.3
Fremont, Howard J. (pat.)	18	9.16
Fuji, Y.	12	7.592
Fujimaki, Masao	1	0.321
Galli, E.	20	9.19
Gheradi, Stefano	10	3.331
Giddings, J. Calvin	12	7.51
Gillespie, D. C.	18	9.19
Glass, Edward M.	3	0.8
Gold, Edgar	22	9.3
Guidi, Gabriele	10	3.331
Gutierrez. Jose M. Vigo (pat.)	8	3.12
Gutierrez Mullor, F. (pat.)	8	3.12
Harper, Annabel Avery	1	0.4
Hashimoto, Yoshiro	8	2.9
Hass, G. J. (pat.)	23	3.12
Hayase, Fumitaka	1	0.321
Hayes, Murray L.	13	8.0
Hazelton, Jared E.	5	0.9
Heaton, E. K.	7	3.249
Heinen, J.	16	9.16
Hillman, Robert E.	17	9.19
Hing, Francisco S.	11	6.54
Hirono, Y.	16	9.16
Hoar, W. S. (ed.)	21	9.6
Hodgins, Harold O.	1	0.38

Author	Page	Code
Holborow, D. G. (pat.)	23	3.2349
Holmgren, S. K.	19	9.19
Hsia, J. C.	11	7.591
Hwang, J. H.	5	2.115
Insalata, N. (pat.)	23	3.12
Insalata, Nino F.	13	7.86
Izumi, Yoshikazu	2	0.5
Jackson, John H.	20	9.2
Johnston, M. R.	9	3.6
Jokela, T. A.	14	8.9
Jones, Armorel M.	13	7.8
Kain, Joanna M.	9	6.31
Karel, Marcus	2	0.33
Kasahara, Hiroshi	5	1.0154
Kassab, Ridha	2	0.38
Kato, Hiromichi	1	0.321
Kayama, Mitsu	17	9.13
Kesner, Laya Floch	12	7.51
Kharbas, S. S.	4	0.6
Kim, Keuck, Chun	8	2.117
King, Gretchen J.	3	0.5
Kosman, D. J.	11	7.591
Krishnan, N.	11	7.591
Krzeczkowski, Richard A.	13	8.0
Kwon, Y. J.	5	2.115
Lambright, W. Henry	22	9.3
Lanier, Leo H. (pat.)	24	2.3
Laurent, M.	4	0.5
Le Breton, E.	10	4.91
Lederberg, Joshua	22	9.3
Lee, J. S.	7	2.9
Lehman, Robert M. (pat.)	24	6.54
Levin, Arthur A.	17	9.19
Liao, I. C.	17	9.16
Lorenz, K.	13	8.8
Lowry, R. R.	15	9.15
Ludlow, John D.	4	0.9
Ma, Pang F.	11	7.591
Maddrell, S. H. P.	2	0.39
Maga, J. A.	13	8.8
Magomaev, A. A.	23	6.86
Mahnke, Cy W.	13	7.86
Marcus, Douglas Larry (pat.)	18	9.16
Margolis, L.	16	9.15
Matsui, Takamitsu	8	2.146
Mattil, Karl F.	11	6.54
McCarraher, D. B.	5	1.0118
McCarthy, I. E.	9	3.6
McDermott, L. A.	15	9.15
Meinke, Wilmon W.	11	6.54
Melville, Joanne M.	2	0.38
Mensinger, Gary C.	6	1.0118
Messenger, J. K. (pat.)	23	3.2349
Meyer, Judith G.	4	0.8
Miller, James G.	20	9.2
Minor, T. E.	3	0.5
Miyake, Masato	1	0.32
Möhler, K.	2	0.4
Mohrman, Robert K. (pat.)	8	3.12
Monnet, Robert	2	0.38
More, Marie T.	2	0.38
More, Pol	2	0.38
Mosser, Jerry L.	19	9.19
Munda, Ivka	10	6.30
Mundt, J. O.	9	3.6
Münzer, R.	14	7.85
Murata, Hisashi	16	9.13
Myers, Marcus N.	12	7.51
Nakamatsu, Tsuyoshi	2	0.5
Nakasai, Kei	6	2.1121
--	6	2.1121
Nakazono, S. (pat.)	10	3.63
Nickerson, J. T. R.	14	8.8
Niwa, Eiji	1	0.32
Oborsh, Edward V. (pat.)	8	3.12
Odense, P. H.	5	2.03
--	9	4.92
Ogata, Koichi	2	0.5
Ogura, N.	15	9.10
Ohshika, Hideyo	8	2.9
Onishi, T.	12	7.592
Oppenheimer, Jack C.	22	9.3
Osada, Hiromitsu	24	2.0
Osakabe, I. (pat.)	24	3.336
Pappenheimer, A. M., Jr.	1	0.4
Park, J. R.	9	3.6
Patterson, G. W.	9	6.32
Percival, Elizabeth	10	6.32
Petaccio, Victor	22	9.3
Piette, L. H.	1	0.38
--	11	7.591
Pirati, Duilio	10	3.331
Pirazzoli, Pietro	10	3.331
Poisbeau, Jeanne	2	0.38
Pollak, G. A.	14	8.8
Pradel, Louise A.	2	0.38
Price, R. J.	7	2.9
Rahman, Muhammad A.	11	6.54
Raines, Gilbert E.	17	9.19
Randall, D. J. (ed.)	21	9.6
Randall, John E.	[illegible]	2.9
Rao, N. Appaji	11	7.591
Rees, D. A.	10	6.33
Reynolds, S. E.	2	0.39
Richey, S. J.	4	0.6
Rizvi, S. Zafar W.	17	9.13
Rosenthal, Albert J.	21	9.3
Sakamoto, N. (pat.)	24	3.17
Salunkhe, D. K.	4	0.6
Sand, Peter H.	21	9.3
Sayre, Clifford L., Jr. (pat.)	18	9.16
Schindler, D. W.	19	9.19
Schjølberg, E. (pat.)	23	3.2349
Scott, D. P.	18	9.19
Shibata, Keishi	8	2.146
Shono, Toshihiko	14	7.8
Smith, E. H.	3	0.5
Snow, Harold Forest (pat.)	8	2.3
Södergren, A.	19	9.19
Solberg, Myron	7	2.3
Sonstegard, R. A.	15	9.15
Spallholz, J. E.	1	0.38
Spinelli, Ann Marie	16	8.8
Staniforth, Sydney	20	9.2
Stone, Christopher D.	21	9.3
Straarup, Birthe J.	22	9.11
Strasdine, G. A.	2	0.38
Stromont, Clyde J.	1	0.38
Sugiyama, H.	3	0.5
Tabb, D. C.	16	9.16
Tang, Nora Yu-ang	11	6.54
Tani, Yoshiki	2	0.5
Tannenbaum, S. R.	9	3.29
Tarlock, A. Dan	21	9.3
Teclaff, Ludwik A.	21	9.3
Tenney, Richard D.	13	8.0
Thomas, K. L.	13	7.8
Tinsley, I. J.	15	9.15
Tippy, Roger	21	9.3
Toyomizu, Masamichi	14	7.8
--	16	9.13
Treccani, V.	20	9.19
Uchida, Tsuyoshi	1	0.4
Uskov, I. A.	14	8.51
Uskova, E. T.	14	8.51
Uthe, J. F.	12	7.42
Utter, Fred M.	1	0.38
Walker, Bobby T.	18	9.16
Walters, C. L.	1	0.4
Wasserman, Aaron E.	16	8.8
Weisskopf, Victor F.	6	0.9
Wendhausen, Herbert W.	16	9.11
Wilkinson, Raleigh J. (pat.)	23	2.3
Willis, James N.	20	9.19
Wojtowicz, M. B.	5	2.03
Worthington, R. E.	7	3.249
Wurstur, Charles F.	19	9.19
Yamada, J.	12	7.592
Yang, W. T.	16	9.16
Yasumoto, Takeshi	8	2.9
Yeatman, John N.	12	7.80
Yee, William C.	17	9.16
Young, R. W.	4	0.6

GPO 985-948

Subject	Page	Code
ANALYSIS		
The Collection and Preservation of Open Ocean Marine Organisms for Pollutant Analysis	15	7.9
Column Extraction of Pesticides From Fish, Fish Food and Mud	15	7.9
Some Separation Characteristics of an OV-101/OV-210 Column for Organochlorinated Pesticides With Particular Reference to the Separation of Photoendrin and Endrin	16	7.9
(Water Activity) A Simple Practical Method for the Measurement of a_w	16	7.9
Analytical Chemistry 1972 Review of Fundamentals	25	7.0
ANTIOXIDANTS		
A Critical Review of the Safety of Phenolic Antioxidants in Foods	11	4.6
Tertiary Butylhydroquinone as Antioxidant for Crude Sunflower Seed Oil	11	4.6
AQUACULTURE		
A Comparison of the Flavours of Farmed and Trawled Plaice	19	9.16
Preliminary Study of Sablefish Culture, a Potential New Industry	20	9.16
AQUACULTURE -- REARING OF FISH		
Genetics and Fish Farming	17	9.1
AUTHOR INDEX	28	
BACTERIOLOGY		
Bacteriophage and the Toxigenicity of Clostridium botulinum Type C	1	0.5
Interaction of Sodium Nitrate [sic], Oxygen and pH on Growth of Staphylococcus aureus	2	0.5
Influence of Weight and Sex of Mice in Assaying Spore-Bound Clostridium botulinum Type A Toxin	4	2.05
BIBLIOGRAPHIES		
Bibliography of Literature: Puget Sound Marine Environment	25	9.6
BIOCHEMISTRY		
Kinetics of Conformation Change of Sperm-Whale Myoglobin.		
I. Folding and Unfolding of Metmyoglobin Following pH Jump	1	0.321
II. Characterization of the Rapidly and Slowly Formed Denatured Species (D and D*)	1	0.321
III. Folding and Unfolding of Apomyoglobin and the Suggested Overall Mechanism	1	0.321
Occurrence of GABA [γ-Aminobutyric Acid] and Taurine in the Nervous Systems of the Dogfish and Some Invertebrates	1	0.39
Formation of N-Nitrosodimethylamine From Naturally Occurring Quaternary Ammonium Compounds and Tertiary Amines	2	0.4
N-Dimethylnitrosamine in Tobacco Smoke Condensate	2	0.4
Oxidative Decoloration of β-Carotene in Low-Moisture Model Systems	11	5.1
BIOCHEMISTRY OF FISH		
Freezing Resistance in Polar Fishes	18	9.13
BIOASSAY		
Initial Studies on a Method of Algal Assay for Nutrient Parameters in Water	18	9.10
BIOLOGY OF FISH		
Growth Per Moult of Tagged Lobsters (Homarus americanus) in Bonvista Bay, Newfoundland	17	9.12
Biology of Rock Crab (Cancer irroratus) in Northumberland Strait	18	9.12
Differences in Atlantic Salmon, Salmo salar, From North America and Europe	18	9.12
CANNING		
Localization of the Critical Area in Thermally Processed Conduction Heated Canned Foods	10	3.330
DISEASES OF FISH		
Infectious Pancreatic Necrosis of Salmonids in Ontario	17	9.15
Fish Viruses: Histopathologic Changes Asssociated With Experimental Channel Catfish Virus Disease	19	9.15
DRIED FISH -- PROCESSING		
Dehydrated White Fish (pat.)	10	3.6
LAW, ENVIRONMENTAL		
Principles of Water Legislation and Some Tasks of Fisheries Science	21	9.19
MARKETING		
Market Share Response to Marketing Activities in the Feed Industry	24	9.2
Marketing Strategy Selection in the Feed Industry	24	9.2
NEW PRODUCTS		
Meat Flavor Concentrates (pat.)	6	2.06
Cooked Meat Product (pat.)	8	2.06
Extruded Meat Product (pat.)	12	6.54
NUTRITION		
Damage to the Nervous System Caused by Irradiated Foods. This Is What Animal Tests in Frankfurt Have Shown	8	3.15
OCEANOGRAPHY		
Cooperative Gulf of Mexico Estuarine Inventory and Study, Louisiana. Phase II, Hydrology and Phase III, Sedimentology	15	9.1
OILS, CHEMICAL PROPERTIES		
Studies on the Relationship Between the Nutritive Value and the Structure of Polymerized Oils. IX. Presence of Dimer of Glycerides in Commercial Fats and Oils	12	4.2
OILS, COMPOSITION		
Studies on the Relationship Between the Nutritive Value and the Structure of Polymerized Oils. VIII. Presence of Toxic Dimer Glycerides in Used Frying Oils	12	4.2
OILS -- NUTRITIVE PROPERTIES		
Studies on the Relationship Between the Nutritive Value and the Structure of Polymerized Oils. VII. Absorption and Metabolism of the Toxic Substance Separated From Thermally Oxidized Oil in Rats	11	4.92
PACKAGING		
Reducing the Toxicity of Food Packaging Plastics	8	2.43
PESTICIDES		
Distribution, Excretion, and Metabolism of [14C]-DDT in the Larva and Adult Trogoderma granarium in Relation to Toxicity	19	9.15
PHARMACEUTICALS		
Antibacterial and Staphylococcicidal Medicine (pat.)	2	0.4
PICKLED FISH		
Pickled Fish Product (pat.)	10	3.8
PLANTS, AQUATIC -- COMPOSITION		
Changes in Mannitol and Alginic Acid Contents of Turbinaria ornata (Turner) J. Agardh in Relation to Growth and Fruiting	12	6.32
POLLUTANTS -- DISTRIBUTION		
Enrichment of Heavy Metals and Organic Compounds in the Surface Microlayer of Narragansett Bay, Rhode Island	17	9.11
Methylmercury in Freshwater and Marine Fishes in the New Brunswick, in the Bay of Fundy, and on the Nova Scotia Banks	19	9.19
Estimate of the World Budget of Fallout Silver Nuclides	20	9.19
Changes in Organochlorine Contamination of the Marine Environment of Eastern Britain Monitored by Shag Eggs	21	9.19
Absence of Chlorinated Dibenzodioxins and Dibenzofurans From Aquatic Animals	22	9.19
DDT Residues in Salinas River Sediments	22	9.19
POLLUTANTS -- EFFECTS ON FLORA AND FAUNA		
The Effect of Phenylmercuric Acetate Upon the Frequency of Hatching of Eggs From the Zebrafish	20	9.19
Polychlorinated Biphenyls (PCB) in Sea Water and Their Effect on Reproduction of Gammarus oceanicus	22	9.19
Methodology of Fish Studies With Regard to the Action of Waste Water Poisons	24	9.19
POLLUTANTS -- RESIDUES		
Metabolism of Polychlorinated Norbornenes by Clostridium butyricum	22	9.19
POLLUTION		
Polluted Rivers	19	9.19
ECONMICS		
Economics of Surplus Hatchery Salmon Disposal in Oregon	7	2.6
POLLUTION--Continued		
International Congress on Industrial Waste Water	20	9.19

POLLUTION
Polluted Rivers 19 9.19

ECONMICS
Economics of Surplus Hatchery Salmon Disposal in Oregon 7 2.6
An Economic Approach to Land and Water Resource Management: A Report on the Puget Sound Study 21 9.2
The Current State of Products Liability Law 23 9.2
The High-Sea Shrimp Resources Off the Guyanas and Northern Brazil 23 9.2
Utilization of Market Mechanism for Promotion of Fish-Product Sales by Fish-Processing Industries 23 9.2
Industrial Development and the College of Marine Studies Operations in Lewes, Delaware 24 9.2
ENGINEERING
Systems Engineering of Oyster Production. Optimization of an Oyster Production System in the Presence of Uncertainty 4 0.8
ENZYMES
Postmortem Changes in the Glycogen Phosphorylase Activity of the Muscle of White Sucker (Catostomus commersoni) and Northern Pike (Esox lucius) 13 7.591
EQUIPMENT, PLANT
Process of Clam Evisceration (pat.) 6 2.3
EXPLORATORY FISHING
Exploratory Fishing for the Sunray Venus Clam, Macrocallista nimbosa, in Northwest Florida 6 2.12
FISH MEAL AND OIL -- MANUFACTURE
New Development in the World's Fish Meal Industry 12 6.10
FISH PROTEIN CONCENTRATE
Fish Protein Concentrate (pat.) 14 6.54
FISHERIES, ATLANTIC SOUTHWEST
The Status of the Sciaenid Stocks of the Middle Atlantic Coast 3 1.0116
FISHERY MANAGEMENT
Population Dynamics of World Fisheries 16 9.1
Limited Entry in the Salmon Fishery: the British Columbia Experience 25 9.3
FOOD POISONING
Food Poisoning Due to Bacteriologically Contaminated Food 4 2.05
FOOD SCIENCE
The Emulsifying Properties of Purified Muscle Proteins 1 0.6
Psycho-Physical Analogues 2 0.6
Changes in the Lipid Soluble Carbonyls of Beef Muscle During Aging 3 0.6
FOOD TECHNOLOGY
Coloring Foods With Carotenoids 3 0.6
The Determination of the Water-Binding Capacity of Meat and the Statistical Evaluation of the Results 4 0.6
FRESH FISH -- STORAGE
Storage Life of Prepacked Wet Fish at 0°C.
I. Plaice and Haddock 7 2.43
II. Trout and Herring 7 2.43
INSTRUMENTS, FISH DETECTING
Estimation of the Pacific Hake (Merluccius productus) Population in Port Susan, Washington, Using an Echo Integrator 5 2.116
Investigations Into the Relation Between Integrated Echo Voltage and Fish Density 5 2.116
An Expression for the Variance of Abundance Estimates Using a Fish Echo Integrator 6 2.116
INTERMEDIATE MOISTURE FOODS
Stability of Intermediate Moisture Foods.
1. Lipid Oxidation 9 3.9
2. Microbiology 9 3.9
INTERNATIONAL AFFAIRS
Controlling Great Lakes Pollution: A Study in United States-Canadian Environmental Cooperation 23 9.3
The Danger of Wider Fishing Waters 23 9.3

POLLUTION--Continued
International Congress on Industrial Waste Water 20 9.19
(Pollution) 5th International Symposium of AIDA 22 9.19
POLLUTION -- ABATEMENT
Microbiological Decomposition of Oil, Especially Petroleum (pat.) 21 9.19
PRESERVATION
Shellfish Preservation (pat.) 10 3.12
PRESERVATION -- IRRADIATION
Radiation Preservation of Tropical Shrimp for Ambient Temperature Storage.
1. Development of a Heat-Radiation Combination Process 7 3.15
2. Storage Studies 9 3.15
Biochemical Changes of Fresh Fish Under the Action of γ-Irradiation 10 3.15
Use of γ-Radiation During the Preparation of Canned Foods 10 3.15
PROCESSING
Processing Damage to Protein Foods 4 0.6
PROTEIN CONCENTRATES
Protein Products (pat.) 2 0.6
Laboratory Evaluation of Three Protein Sources for Use in Chapati Flours 11 6.54
What Is the Future of Textured Protein Products? 12 6.54
What Are Textured Protein Products? 13 6.54
What Is Soy Protein? 14 7.51
QUALITY CONTROL
A 24-Hour Method for the Detection of Coagulase-Positive Staphlococci in Fish & Shrimp 1 0.5
Physico-Chemical, Microbiological and Organoleptic Investigations on Sterilization Process of Mackerel Colias Product in Its Own Liquor 9 3.331
Human Taste Perception 14 7.80
Application of Ion-Exchange Chromatography of Amino Acids for the Quality Evaluation of Fish 14 7.89
Effect of Processing Feeds on Molds, Salmonella and Other Harmful Substances in Feeds 15 8.8
Quality Control and Inspection of European Comminuted [Fish] Products 16 7.8
Contractibility of Muscle Fibres as a Possible Aid to Judging Textural Changesin Frozen Meats and Fish 16 7.89
QUALITY CONTROL -- OBJECTIVE TESTS
An Investigation of the Method of Determining Trimethylamine in Fish Muscle Extracts by the Formation of Its Picrate Salt--Part I.; Part II. 13 7.81
REGULATIONS
Recent Progress in the Consideration of Flavoring Ingredients Under the Food Additives Amendment. 5. GRAS Substances 25 9.3
SAFETY
Marine Technicians Handbook Procedures for Shipboard Diving and the University Guide for Diving Safety 5 2.119
SOCIAL SCIENCE
North Atlantic Fishermen: Anthropological Essays on Modern Fishing 25 9.6
TOXICOLOGY
N-Nitrosamines, Fact and Fiction 2 0.4
Pharmacological Properties of the Venom of the Scorpionfish Scorpaena guttata 5 2.9
Cadmium Poisoning in Fundulus heteroclitus (Pisces: Cyprinodontidae) and Other Marine Organisms 18 9.15
Some Aspects of the Chemistry and Acute Toxicity of the Iron Ore Flotation Agent Dimethyl Ammonium Alkyl Hydroxamate and Some Related Compounds to Brook Trout 21 9.19
VESSELS, FISHING
More New Ships Follow 'Vostok' Into USSR Fleet 5 2.110
WASTES -- CONTROL
Usable Water From Raw Sewage 3 0.8

Author	Page	Code
Ackroyd, H. B. (pat.)	8	2.06
Addison, R. F.	21	9.19
Adkins, Gerald B.	15	9.1
Agarwal, Hari C.	19	9.15
Andersen, Raoul	25	9.6
Anderson, J. M.	19	9.19
Andronache, Elena (pat.)	2	0.4
Anonymous (pat.)	2	0.6
" "	10	3.8
"	12	6.10
"	25	7.0
"	19	9.19
"	23	9.3
Azarowicz, Edward N. (pat.)	21	9.19
Backus, Richard H.	15	7.9
Ballschmiter, Karlheinz	22	9.19
Barrett, Barney B.	15	9.1
Bass, Janet L.	11	6.54
Beazley, C. C.	1	0.5
Bender, A. E.	4	0.6
Berg, Pat E.	4	2.05
Bilder, Richard B.	23	9.3
Bish, Robert L.	21	9.2
Bobrovskaya, N. D.	10	3.15
Boerema, L. K.	23	9.2
Boese, Helen	13	7.591
Bohlmeyer, F. P. (pat.)	12	6.54
Booth, Ron	4	2.05
Bowen, Vaughan T.	15	7.9
Braun, D. D.	8	2.43
Breene, William M.	11	5.1
Brendl, J.	4	0.6
Briskey, E. J.	1	0.6
Buchanan, Robert L.	2	0.5
Burt, J. R.	19	9.16
Campbell, Blake A.	25	9.3
Carlson, C. P.	19	9.15
Carlson, Richard W.	5	2.9
Cassens, R. G.	1	0.6
Cassil, Sally	9	3.9
Caul, Jean F.	11	6.54
Chau, A. S. Y.	16	7.9
Chiba, Shigeo	12	4.2
Chou, Hung-En	11	5.1
Collias, Eugene E.	25	9.6
Costello, Frederick A.	4	0.8
Coulson, J. C.	21	9.19
Cox, Pat	15	8.8
Crabtree, A. N.	21	9.19
Crane, Frank M.	15	8.8
Cucu, Manole (pat.)	2	0.4
Cullimore, D. R.	18	9.10
Deans, I. R.	21	9.19
Deltour, J.	10	3.330
Doerr, Robert C.	2	0.4
Duce, Robert A.	17	9.11
Dunlap, W. G.	1	0.5
Durr, Frederick R. E.	24	9.2
Dutova, E. N.	10	3.15
Duxbury, Alyn C.	25	9.6
Ehrenberg, John E.	6	2.116
Eisler, Ronald	18	9.15
Eklund, M. W.	1	0.5
Ennis, G. P.	17	9.12
Farmer, J. W.	19	9.16
Ferrandini, A. R. (pat.)	10	3.12
Fiddler, Walter	2	0.4
Fik, Anna	9	3.331
Fik, Mirosław	9	3.331
Finlayson, B. J.	19	9.19
Finley, Ronald K. (pat.)	6	2.3
Flambert, F.	10	3.330
Fletcher, G. L.	21	9.19
Folsom, T. R.	20	9.19
Funk, Thomas F.	24	9.2
--	24	9.2
Gaidry, Wilson J.	15	9.1
Gallagher, Denise	9	3.9
Garrett, William R.	3	0.8
Gheorghe, Vasile	2	0.4
Gibson, D. M.	13	7.81
--	13	7.81
Goftarsh, M. M.	10	3.15
Göransson, B. (ed.)	20	9.19
Gordon, Howard T.	3	0.6
Grecz, Nicholas	4	2.05
Grice, George D.	15	7.9
Gulland, John A.	16	9.1
Gupta, Balraj	19	9.15
Hall, Richard L.	25	9.3
Hansen, Mike	15	8.8
Hansen, Poul	7	2.43
Hargens, Alan R.	18	9.13
Harvey, George R.	15	7.9
Hawkes, J.	9	3.9
Herborg, L.	16	7.8
Herman, Roger L.	19	9.1
Hermans, Jan, Jr.	1	0.321
--	1	0.321
--	1	0.321
Hesselberg, R. J.	15	7.9
Hodge, V. F.	20	9.19
Hulth, L.	20	9.19
Hume, A.	19	9.16
Hurtado, F.	9	3.9
Huss, H. H.	7	2.43
Igarashi, Harumi	12	4.2
Insalata, N. F.	1	0.5
Isayev, A. I.	21	9.19
Ishii, R. (pat.)	10	3.6
Jarboe, J. K. (pat.)	6	2.06
Johnson, Donald E.	2	0.4
Johnson, F. C.	11	4.6
Johnson, J. L.	15	7.9
Jolley, John W., Jr.	6	2.12
Joseph, Edwin B.	3	1.0116
Kalimuthu, S.	12	6.32
Kamat, S. V.	7	3.15
--	9	3.15
Kaneda, Takashi	11	4.92
--	12	4.2
--	12	4.2
Kardashev, A. V.	10	3.15
Kendereski, S.	4	2.05
Kennedy, W. A.	20	9.16
Kihlstrom, J. E.	20	9.19
Klein, S.	4	0.6
Klyashtorin, L. B.	10	3.15
Kohler, A. C.	19	9.19
Kumta, U. S.	7	3.15
--	9	3.15
Labuza, T. P.	9	3.9
--	9	3.9
La Grange, Ronald G.	5	2.9
Langlois, Donald J. (pat.)	6	2.3
Latapie, Walter R.	15	9.1
Lee, C. Y. (pat.)	14	6.54
Leistner, L.	16	7.9
Lepley, Ken	15	8.8
Lockmiller, N. R.	13	6.54
Lowe, Robert	18	9.12
Luckadoo, B. M.	11	4.6
Mabrouk, A. F. (pat.)	6	2.06
Mahnke, C. W.	1	0.5
Manea, Marioara (pat.)	2	0.4
Mann, Leland A.	3	0.8
Manohar, S. V.	13	7.591
Marsh, Brent L.	4	0.8
Maslennikova, N. V.	10	3.15
Mathis, James S.	15	9.1
McCann, A.	18	9.10
McDermott, L. A.	17	9.15
McNally, L.	9	3.9
Meiselman, Herbert L.	14	7.80
Millikan, Alan E.	5	2.116
Mock, Woodrow R.	15	9.1
Moose, Paul H.	6	2.116
Morrow, C. T.	2	0.6
Murray, C. K.	13	7.81
--	13	7.81
Naidu, K. S.	23	9.2
Nicholson, Robert H. (pat.)	6	2.3
Nyman, O. L.	18	9.13
Ohfuji, Takehiko	11	4.92
--	12	4.2
--	12	4.2
Olney, Charles E.	17	9.11
Osborne, N. N.	1	0.39
Oser, Bernard L.	25	9.3
Partmann, W.	16	7.89
Pędzinski, Zdzisław	23	9.2
Pensabene, John W.	2	0.4
Petrovskii, K. S.	8	2.43
Pillai, M. K. K.	19	9.15
Piotrowicz, Stephen R.	17	9.11
Pippy, J. H. C.	18	9.12
Pollard, Judd F.	15	9.1
Potts, G. R.	21	9.19
Poysky, F. T.	1	0.5
Purdom, Colin E.	17	9.1
Quinn, James G.	17	9.11
Rao, M. Umamaheswara	12	6.32
Ray, Barbara J.	17	9.11
Reed, Stephanie M.	1	0.5
Reeves, Jerry E.	5	2.116
Reichenbach-Klinke, H. H.	24	9.19
Rhoades, John W.	2	0.4
Roberts, Carmel H.	5	2.9
Roberts, Kenneth J.	7	2.6
Robinson, J.	21	9.19
Robinson, Radcliffe F.	12	6.54
Rödel, W.	16	7.9
Routh, Jerry D.	22	9.19
Russell, Findlay E.	5	2.9
Rzewuski, Olgierd	9	3.331
Sakurai, Kazue	11	4.92
Savagaon, K. A.	7	3.15
--	9	3.15
Scarratt, D. J.	18	9.12
Schaeffer, Richard C., Jr.	5	2.9
Schuller, P. L.	2	0.4
Schuphan, Ingolf	22	9.19
Shen, Linus L.	1	0.321
--	1	0.321
--	1	0.321
Sherwin, E. R.	11	4.6
Sink, J. D.	3	0.6
Sinskey, A. J.	9	3.9
Smith, Cathy A.	1	0.5
Smith, P. W.	3	0.6
Snyder, James C.	24	9.2
-- James C.	24	9.2
Solberg, Myron	2	0.5
Sonstegard, R. A.	17	9.15
Sreenivasan, A.	7	3.15
--	9	3.15
Steinert, H.	9	3.15
Stewart, James R.	5	2.119
Suzuki, Jon B.	4	2.05
Tarver, Johnnie W.	15	9.1
Thorne, Richard E.	5	2.116
--	5	2.116
Trommsdorff, H.	14	7.89
Tsai, R.	1	0.6
Van Werven, F. M. (pat.)	12	6.54
Venugopal, V.	7	3.15
--	9	3.15
Vuatrin, B.	22	9.19
Wade, Terry L.	17	9.11
Wadel, Cato	25	9.6
Walker, E. L. (pat.)	10	3.12
Wasserman, Aaron E.	2	0.4
White, Charles J.	15	9.1
Wildish, D. J.	19	9.19
--	22	9.19
Wilkinson, R. J.	16	7.9
Wolf, Ken	19	9.15
Wolf, W. J.	14	7.51
Woodbridge, David D.	3	0.8
Yoder, Ralph	15	8.8
Young, Edgar P.	5	2.110
Zięcik, Marian	9	3.331
Zietz, Mortyn K.	23	9.2
Zitko, V.	19	9.19
[illegible]	[illegible]	[illegible]

Dubouly, Alyn C.	25	9.0
Ehrenberg, John E.	6	2.116
Eisler, Ronald	18	9.15

Kaneda, Takashi	11	4.92
--	12	4.2
--	12	4.2
Kardashev, A. V.	10	3.15

Quinn, James G.	17	9.11
Rao, M. Umamaheswara	12	6.32

Zięcik, Marian	9	3.331
Zietz, Mortyn K.	23	9.2
Zitko, V.	19	9.19
[illegible]	[illegible]	[illegible]

SUBJECT INDEX

Subject	Page	Code
ANALYSIS		
Method for Determination of Mercury in Tuna Fish	18	7.42
Determination of Particulate Phosphorus by Alkaline Persulfate Digestion	18	7.45
Determination of Total Mercury and of Methyl Mercury in Canned Fish Products. Results and Considerations	20	7.42
A Rapid Method for the Determination of Solvent Residues in Extracted Oils	20	7.9
ANALYSIS, ORGANIC		
Gas Chromatography and Its Use for Analyzing Fatty Acids	16	4.11
A Low Temperature Cleanup Procedure for Pesticides and Their Metabolites in Biological Samples	17	7.599
Quantitative and Selective Gas Chromatographic Analysis of Dimethyl- and Trimethylamine in Fish	17	7.81
Determination of Nitrosodimethylamine in the Low Parts Per Billion	20	7.81
AQUACULTURE -- FEEDING AND NUTRITION OF FISH		
Studies of Salmonellae Potential in Catfish Feeds	16	6.51
AQUACULTURE -- REARING OF FISH		
Laboratory Rearing of Spot Shrimp Larvae (Pandalus platyceros) and Descriptions of Stages	22	9.16
Larvae Rearing Tank and Circulation System for Fish Culture (pat.)	22	9.16
AUTHOR INDEX	28	
BACTERIOLOGY		
Permeability and Enterotoxic Factors of Nonagglutinable Vibrios Vibrio alcaligenes and Vibrio parahaemolyticus	1	0.4
Enrichment, Isolation, and Cultural Characteristics of Marine Strains of Clostridium botulinum Type C	3	0.5
Taxonomy of Aerobic Marine Eubacteria	3	0.5
Formation and Degradation of Nitrite in Nitrate Containing Foods. II. Communication: The Effects of Natural and Artificial Mixtures of Organisms	4	0.5
Heat Resistance of Spores of Marine and Terrestrial Strains of Clostridium botulinum Type C	4	0.5
Clostridium botulinum in Sediments From the Canadian Atlantic Seaboard	5	0.5
Minimal Growth Temperature, Sodium Chloride Tolerance, pH Sensitivity, and Toxin Production of Marine and Terrestrial Strains of Clostridium botulinum Type C	5	0.5
Production of Types A and B Spores of Clostridium botulinum by the Biphasic Method: Effect on Spore Population, Radiation Resistance, and Toxigenicity	5	0.5
Relationships of Temperature and Sodium Chloride Concentration to the Survival of Vibrio parahaemolyticus in Broth and Fish Homogenate	5	0.5
Studies on the Antimicrobial Substances of Sponges. VI. Structures of Two Antibacterial Substances Isolated From the Marine Sponge Dysidea herbacea	6	0.5
Interrelationship of Heat and Relative Humidity in the Destruction of Clostridium botulinum Type E Spores on Whitefish Chubs	9	2.05
Efficiency of Salmonella Isolation From Meat-and-Bone Meal of One 300-g Sample Versus Ten 30-g Samples	17	7.86
Occurrence and Detection of Clostridium botulinum Type E in Marine Fish. 2.	18	7.86
Salmonella Testing of Pooled Pre-Enrichment Broth Cultures for Screening Multiple Food Samples	19	7.86
BIOASSAY		
Tissue Culture Bioassay Method for Water Pollution With Special Reference to Mercuric Chloride	19	7.9
BIOCHEMISTRY		
Effect of Essential Amino Acids on Absorption of Phenylalanine by Rat Intestine	1	0.33
Recent Physical Studies of the Structure of Bio-Membranes	1	0.35
Chromosomal Proteins in the Dinoflaggellate Alga Gyrodinium cohnii	2	0.33
Bacteriophage T7	2	0.39
Sulfate Metabolism and Taurine Synthesis in the Chick	7	0.7
LAW, INTERNATIONAL--Continued		
The 1973 Conference on the Law of the Sea in the Light of Current Trends in State Seabed Practice	24	9.3
The Three-Mile Limit: Its Juridical Status	24	9.3
LAW, MARINE		
Florida's Seaward Boundaries -- A Dilemma	23	9.3
METABOLISM		
Lipid Metabolism During Cold-Exposure and During Cold-Acclimation	1	0.36
Cholesterol Metabolism in Aorta and in Tissue Culture	2	0.36
NUTRITION		
Meeting of the PAG Ad Hoc Working Group on Single Cell Protein	6	0.7
Symposium on the Chemical Aspects of Nutrition Needs		
Chemical Aspects of Updating Diet Quality	7	0.7
Foods of the Future	8	0.7
Nutrification: A Concept for Assuring Nutritional Quality by Primary Intervention in Feeding Systems	8	0.7
The Probyte: A New Protein Unit System	8	0.7
Use of Specific Micronutrients Intervention for Treatment of Malnutrition	8	0.7
Effect of Cooking on Selenium Content of Foods	8	0.7
Evaluation of Meals Cooked by Large-Scale Methods: A Comparison of Chemical Analysis and Calculation From Food Tables	8	0.7
The Status of Nutrition in the United States	9	0.7
NUTRITION, ANIMAL		
1972 Feedstuffs Analysis Table	15	6.1
OILS -- ANALYSIS		
Consecutive Chromatographic Techniques in the Component Fatty Acid Analysis of Sardine Oil	16	4.11
OILS -- OXIDATION		
Influence of Herring Micro-Organisms on Fat Oxidation. I. Decomposition of Linoleic Acid Hydroperoxides	6	0.5
PACKAGING		
Testing Packaging Films	13	3.238
Migration of Processing Aids From Plastic Film Into Food Fats	14	3.2382
PHARMACOLOGY		
Marine Pharmacology: Mode of Action of Toxins on Excitable Tissues [Biochemical Society Symposium]		
Introduction	3	0.4
The Mode of Action of Batrachotoxin	3	0.4
Mode of Action of Ciguatoxin	3	0.4
Mode of Action of Marine Saponins on Neuromuscular Tissues	3	0.4
Mechanism of Action of Tetrodotoxin and Saxitoxin on Excitable Membranes	4	0.4
Pharmacology of Tetrodotoxin and Saxitoxin	4	0.4
POLLUTANTS -- ANALYSIS		
Identification and Estimation of the Major Components of a Commercial Polychlorinated Biphenyl Mixture, Aroclor 1221	21	9.19
PCBs -- The Evasive Chemical	21	9.19
Mercury in Canadian Fish	22	9.19
Methyl Mercury in the Food Chain of Nature	24	9.19
POLLUTANTS -- EFFECTS ON FAUNA AND FLORA		
Biological Magnification of a Polychlorinated Biphenyl (Aroclor 1254) From Water by Aquatic Invertebrates	21	9.19
Thermal Water Pollution and Algae	22	9.19
The Effect of Low Level Pesticide Feeding on the Fertility and Hatchability of Chicken Eggs	25	9.19
POLLUTANTS -- RESIDUES		
Effects of Dressing and Cooking on DDT Concentrations in Certain Fish From Lake Michigan	11	2.8
QUALITY CONTROL		
Effect of Type of Enrichment and Duration of Incubation on Salmonella Recovery From Meat-and-Bone Meal	17	7.85

BIOCHEMISTRY OF FISH
Denaturation of Fish Muscle Protein During Dehydration 2 0.32
Triacylglycerols Characteristic of Porpoise Acoustic Tissues: Molecular Structures of Diisovaleroylglycerides 19 8.53
BIOLOGY OF FISH
Accumulation and Function of Liver Oil in Florida Sharks 10 1.70
BOOKS
Fish Catching Methods of the World 25 9.6
The Fish Resources of the Ocean 25 9.6
Food Labeling 25 9.6
The Stern Trawler 25 9.6
COMPOSITION
Distribution of Iron, Magnesium, Copper, Zinc, and Silver in Oysters Along the Georgia Coast 19 8.42
COMPOSITION, INORGANIC
Strontium Levels in Swedish Fish 18 8.42
COMPOSITION, ORGANIC
Lipids of Crassostrea virginica. 1. Preliminary Investigations of Aldehyde and Phosphorus Containing Lipids in Oyster Tissue 13 4.19
Molluscan Sterols: A Review 13 4.19
Lipid Composition of the Queen Crab (Chionoecetes opilio) 15 4.19
CONSERVATION
Why All the Fuss About Whales? 21 9.17
Artificial Refuge Reef for Fish (pat.) 25 9.17
Worlds Largest Green Turtle Colony Protected 25 9.17
ENGINEERING
Ferromagnetic Metal Detector (pat.) 10 0.8
EQUIPMENT, LABORATORY
Engineering Problems in the Design and Operation of Phytotrons 1 0.11
A Texturometer for Measuring the Toughness of Cooked Fish 2 0.118
EQUIPMENT, PLANT
Fish Handling Method and Apparatus (pat.) 10 2.3
Fish Beheading and Cleaning Apparatus (pat.) 12 2.3
Shrimp Deheading Machine (pat.) 12 2.3
Shrimp Processing Machine and Method (pat.) 12 2.3
EXPLORATORY FISHING
Distribution of Forage of Skipjack Tuna (Euthynnus pelamis) in the Eastern Tropical Pacific 11 2.12
FISH MEAL AND SOLUBLES -- NUTRITIVE VALUE
Growth and Plasma Amino Acid Pattern of Chicks Fed Fish Meal as Sole Source Protein: Effect of Dietary Levels of Chloride, Sulfate, Glutamic Acid and Methionine 15 6.190
Unidentified Factors in Turkey Nutrition Affecting Hatchability and Progeny Growth 15 6.190
Evidence for Sulfate as an Unidentified Growth Factor in Fish Solubles 16 6.19
Availability of the Amino Acids in Casein, Fish Meal, Soya Protein, and Zein as Measured in the Chicken 16 6.195
FISHERIES, ATLANTIC, NORTHEAST
Norway Finds Another Meal Factory Fish 12 2.12
FISHERIES, PACIFIC SOUTHWEST
Population Study of Yellowfin Tuna in the Waters Adjacent to Taiwan 9 1.126
FISHERY MANAGEMENT
The Relation Between Lobster Abundance, Sea Urchins, and Kelp Beds 22 9.17
Effects of Trawling in Discovery Bay, Washington 24 9.3
FOOD SCIENCE
Functional Properties of Proteins for Food Swelling 6 0.6
FROZEN FISH -- PROCESSING
Liquid Nitrogen Freezing Counters Rising Labor, Raw Material Costs 11 3.2341
LAW, INTERNATIONAL
The Law of the Sea -- Breakers Ahead 23 9.3
The Preparation of Article 1 of the Convention on the Continental Shelf 23 9.3
Seabed Boundaries Between Coastal States: The Effect To Be Given Islets as "Special Circumstances" 23 9.3
QUALITY CONTROL--Continued
Device for Testing Cans for Leaks (Leak Detector) (pat.) 18 7.8
SPOILAGE
The Mechanism of Microbiological Leaker Spoilage of Canned Foods: A Review 13 3.30
The Degradation of Trimethylamine Oxide to Methylamines and Formaldehyde in Canned Shrimp 14 3.30
TOXICOLOGY
Mercury and Heavy Metals in Food. Part II. 4 0.4
VESSELS, FISHING -- TRAWLERS
Boston Sea Dart 11 2.115

Author	Page	Code	Author	Page	Code	Author	Page	Code	Author	Page	Code

Author	Page	Code
Ackman, R. G.	15	4.19
Addison, R. F.	15	4.19
--	21	9.19
Aggarwal, J. S.	16	4.11
Albuquerque, E. X.	3	0.4
Allen, Richard D.	3	0.5
Altschul, Aaron M.	8	0.7
Anellis, Abe	5	0.5
Anonymous	4	0.4
--	6	0.7
--	11	2.115
--	12	2.12
-- (pat.)	18	7.8
--	24	9.3
--	25	9.17
Auburn, F. M.	24	9.3
Babcock, M. J.	9	0.7
Bachman, Kermit	13	4.19
Baldridge, H. David, Jr.	10	1.70
Ballentine, Albert J. (pat.)	10	2.3
Baumann, Linda	3	0.5
Baumann, Paul	3	0.5
Baumgart, J.	18	7.86
Belzile, Rene J.	16	6.195
Bergstrom, S. O. W.	18	8.42
Berkowitz, D.	5	0.5
Bhattacharya, S.	1	0.4
Blackburn, Maurice	11	2.12
Blanc, B.	1	0.33
Bligh, E. G.	22	9.19
Boltz, J. K.	3	0.5
--	5	0.5
Bose, A. K.	1	0.4
Breen, P. A.	22	9.17
Brisson, G. J.	16	6.195
Butte, Woodfin L.	23	9.3
Carisano, A.	18	7.42
Casey, M.	1	0.33
Chamberlin, V. D.	15	6.190
Chandler, Jack H.	21	9.19
Chapman, D. (ed.)	1	0.35
Chew, Kenneth K.	22	9.16
Covert, Donna	5	0.5
Daghetta, A.	18	7.42
Dellamonica, E. S.	17	7.86
Didonato, G. S.	24	9.3
Downs, R. J.	1	0.11
Ely, Northcutt	23	9.3
Eriksson, Gunnar	22	9.19
Fabbrini, A.	20	7.42
Figge, K.	14	3.2382
Fischer, K.	6	0.5
Filpot, Paul	16	6.195
Forsberg, Curt	22	9.19
Friess, S. L.	3	0.4
Fuhs, G. Wolfgang	18	7.45
Gambell, Ray	21	9.17
Gedam, P. H.	16	4.11
Ghosh, A. K.	1	0.4
Grosch, W.	6	0.5
Gruber, William J. (pat.)	12	2.3
Gulland, John (ed.)	25	9.6
Harms, R. H.	16	6.19
Hellmers, H.	1	0.11
Hermansson, A. M.	6	0.6
Higgs, Darla J.	8	0.7
Himms-Hagen, Jean	1	0.36
Hingley, J.	15	4.19
Hinton, C. F.	16	6.19
Hjul, Peter (ed.)	25	9.6
Hogan, Elmer R. (pat.)	12	2.3
Hornstein, Irwin	8	0.7
Hubbell, Charles H.	15	6.1
Huhtanen, C. N.	17	7.85
--	17	7.86
Hunter, J. E.	19	7.86
Idler, D. R.	13	4.19
Ishida, Shinichi (pat.)	25	9.17
Johnson, Conwell W.	21	9.19
Johnson, Leslye	13	4.19
Jonsson, Gregor (pat.)	12	2.3
Kao, C. Y.	4	0.4
Kawano, Takatsugu	25	9.17
Keeney, Mark	13	4.19
Kemper, D.	5	0.5
Kivert, A. N.	11	3.2341
Kramer, P. J.	1	0.11
Kritchevsky, David	2	0.36
Kruiswijk, J. Th.	13	3.30
Krumbiegel, Edward R.	9	2.05
Lachance, Paul A.	8	0.7
Laurs, R. Michael	11	2.12
Laycock, R. A.	5	0.5
Lee, Jong S.	17	7.81
Levander, Orville A.	8	0.7
Li, M. F.	19	7.9
Libbey, Leonard M.	17	7.81
Longard, A. A.	5	0.5
Love, Travis D.	16	6.51
Main, G.	2	0.118
Malins, Donald C.	19	8.53
Mandel, M.	3	0.5
Mann, K. H.	22	9.17
Martin, William G.	7	0.7
Mayo, G. (pat.)	10	0.8
McLeod, Harry A.	17	7.599
Miller, Alexander, III	17	7.81
Miller, David	15	6.190
Minkler, Brenda H.	16	6.51
Morris, Virginia C.	8	0.7
Naber, E. C.	15	6.190
Naghski, J.	17	7.85
--	17	7.86
Narahashi, Toshio	3	0.4
--	4	0.4
Newell, John E.	20	7.81
Noodén, Larry D.	2	0.33
Nuorteva, P.	24	9.19
Olsen, R. A.	19	7.86
Oxman, Bernard H.	23	9.3
Pace, Paul J.	9	2.05
Pardun, H.	20	7.9
Pascoe, D. W. (pat.)	10	0.8
Pettifor, Andrew H.	8	0.7
Price, Vincent A.	22	9.16
Price, W. R.	19	7.86
Put, Henriette M. C.	13	3.30
Rayner, M. D.	3	0.4
Reeves, J. E.	24	9.3
Reinert, Robert E.	11	2.8
Rice, Harold L.	8	0.7
Riva, M.	18	7.42
Rizzo, Peter J.	2	0.33
Ross, R. I.	2	0.118
Rowley, D. B.	5	0.5
Sacharow, Stanley	13	3.238
Sampugna, Joseph	13	4.19
Sanders, Graham Hodge (pat.)	22	9.16
Sanders, Herman O.	21	9.19
Sanders, Marion	15	6.190
Sauter, E. A.	25	9.19
Scanlan, Richard A.	17	7.81
Schmidt, C. F.	3	0.5
--	4	0.5
--	5	0.5
Scott, Marshall S.	23	9.3
Seagran, Harry L.	11	2.8
Sebrell, W. H., Jr.	7	0.7
Segner, W. P.	3	0.5
--	4	0.5
--	5	0.5
Selenka, F.	4	0.5
Senser, F.	6	0.5
Sharma, G. M.	6	0.5
Sills, J. T.	11	3.2341
Simpson, John I. (pat.)	12	2.3
Sisken, Harold R.	20	7.81
Smith, Jack L.	8	0.7
Smith, Ralph G.	19	8.42
Snegireva, I. A.	16	4.11
Soares, Joseph H., Jr.	15	6.190
Somers, Ira I.	25	9.6
Steele, E. E.	25	9.19
Stewart, Donald	11	2.8
Stock, A. L.	8	0.7
Studier, F. William	2	0.39
Subbaram, M. R.	16	4.11
Sundsvold, O. C.	14	3.30
Sutton, A. H.	2	0.118
Suzuki, Taneko	2	0.32
Szymanski, Chester (pat.)	10	2.3
Touchburn, S. P.	15	6.190
Traxler, G. S.	19	7.9
Unglaub, Walter G.	8	0.7
Van Doren, H.	13	3.30
Varanasi, Usha	19	8.53
Vig, B.	6	0.5
Vogel, P.	20	7.9
Von Brandt, A.	25	9.6
Wales, Patricia J.	17	7.599
Warner, W. R.	13	3.30
Wheeler, E. F.	8	0.7
Willis, D. E.	21	9.19
Windom, Herbert L.	19	8.42
Wiseman, P.	13	4.19
Wisniewski, Henry J.	9	2.05
Woodburn, Margy	5	0.5
Yang, Rong-Tszong	9	1.126

Subject	Page	Code
ANTIOXIDANTS		
Comparisons of BHT and Ethoxyquin as Antioxidants in the Nutrition of Broilers	11	4.6
AQUACULTURE		
Influence of Fatty Alcohols on the Temperature of Water in Carp Ponds	18	9.16
AQUACULTURE -- FEEDING AND NUTRITION OF FISH		
Unsaturated Fatty Acids in Trout Diets	16	9.14
Bacterial Population of Diets for Aquarium Fishes	17	9.16
AQUACULTURE -- REARING OF FISH		
Oysters and Trout From Scottish Fish Farms	17	9.16
AUTHOR INDEX	28	
BACTERIOLOGY		
Antigenic Relationships Among Strains of Vibrio parahaemolyticus	3	0.5
Computer Program Estimates Bacterial Densities by Means of the Most Probable Numbers	4	0.5
Detection of Antibodies to Aeromonas liquefaciens in Fish by an Indirect Fluorescent Antibody Technique	16	9.15
BIOCHEMISTRY		
Ascorbate-Nitrite Reaction: Possible Means of Blocking the Formation of Carcinogenic N-Nitroso Compounds	1	0.35
The Effect of Divalent Metal Binding on the Electron Spin Resonance Spectra of Spin-Labeled Actin. Evidence for Spin-Spin Interactions Involving Manganese(II)	1	0.35
Nutritional Aspects of Amino Acid Metabolism. 2. Effects of Starvation on Hepatic Portal-Venous Differences in Plasma Amino Acid concentration and on Liver Amino Acid Concentrations in the Rat	2	0.32
On the Breakdown of Nicotinamide Adenine Dinucleotide (NAD) in Fish Muscle Post Mortem	2	0.34
Retrogression of Alcohol-Induced Fatty Liver by Treatment With Polyunsaturated Fatty Acid-Rich Diets	2	0.39
Catalysis of Nitrosation by Thiocyanate From Saliva	4	0.4
BIOCHEMISTRY OF FISH		
Serum Lipoproteins of the Pacific Sardine (Sardinops caerula Girard)	1	0.32
Electrophoretic Analysis of Serum Proteins in the Blood of the Northwestern Atlantic Silver Hake	24	8.5
BIOLOGY		
The Chemical Elements of Life	1	0.4
Lipid Biosynthesis and Increase in Isovaleric Acid of Plasma	2	0.4
BIOLOGY OF FISH		
The Application of Hydroacoustic Methods for Aquatic Biomass Measurements. A Note on Echo Envelope Sampling and Integration	15	9.12
Studies on Japanese Common Squid (Todarodes pacificus Steenstrup)	16	9.12
Seasonal Changes in the Composition of the Blood of Some Species of Fish	22	9.1
BOOKS		
New Baltic Manual	25	9.6
CANNING		
Internal Pressure of Cans Agitated During Heating and Cooling	11	3.337
COMPOSITION		
Atlas of Nutritional Data on United States and Canadian Feeds	25	8.0
COMPOSITION, ORGANIC		
Chemical Composition of the Red Crab Portunus pelagicus	25	8.50
DISEASES OF FISH		
Some Aspects of Pathogenesis of Infectious Hematopoietic Necrosis (IHN)	15	9.15
ECOLOGY		
Ecological Aspects of Plankton Production	15	9.10
The Instability of Ocean Populations	25	9.10
ECONOMICS		
Incorporating a Fishing Business	23	9.2
ENVIRONMENT		
Environmental Impact Analysis: Philosophy & Methods	19	9.19
NUTRITION--Continued		
Nonspecific Nitrogen in the Nutrition of Human Beings	7	0.7
Effects of Urea Hydrolysis on Cell Life-Span and Metabolism	8	0.7
NUTRITION, ANIMAL		
Nutritional Factors Affecting the Occurrence of Experimental Encephalomalacia in Chicks	3	0.4
OILS -- COMPOSITION		
Wax Esters of Barracudina Lipid: A Potential Replacement for Sperm Whale Oil	11	4.13
OILS -- NUTRITIVE PROPERTIES		
Evaluation of Rosefish Oil in Comparison With Cod-Liver Oil	12	4.13
OXIDATION		
Influence of Herring Micro-Organisms on Fat Oxidation. II. Respiration of Linoleic Acid Hypoperoxides	12	4.5
PARASITES OF FISH		
Control of Unicellular Parasites Using Formalin	15	9.15
PHARMACOLOGY		
Biological Properties of Carrageenan	14	6.35
PLANTS, AQUATIC		
Seaweeds and Their Uses in Japan. A Review	13	6.3
PLANTS, AQUATIC -- CULTURE		
A Simple Method for Preserving Blue-Green Algae	13	6.3
PLANTS, AQUATIC -- PRODUCTS		
Effects of Polyphosphates on Extractability of Agar in the Cooking Process of Seaweeds.		
I. Relationship Between Variety of Polyphosphates and Extractability of Agar	14	6.33
II. Effects of Concentration on Polyphosphates and Cooking Period on Extractability of Agar and Gel Properties	14	6.33
PLANTS, AQUATIC -- UTILIZATION		
Canned Pineapple (pat.)	13	6.37
POLLUTANTS		
Pesticides '72. Part 1.	20	9.19
Volatility of DDT and Related Compounds	21	9.19
POLLUTANTS -- DISTRIBUTION		
Contamination of the Seas and Oceans by Artificial Radio Activity	21	9.19
POLLUTANTS -- EFFECTS ON THE ENVIRONMENT		
Potential Environmental Effects of an Offshore Submerged Nuclear Power Plant	19	9.19
POLLUTANTS -- EFFECTS ON PEOPLE		
Relation Between Mercury Content of Hair and Amount of Fish Consumed	22	9.19
POLLUTANTS -- RESIDUES		
Residues of Organochlorine Pesticides and Polychlorinated Biphenyls in Some Commercially Produced Canadian Marine Oils	19	9.19
DDT Residues in White Croakers	21	9.19
POLLUTION -- ABATEMENT		
Detoxification of Kraft Pulp Mill Effluent by an Aerated Lagoon	19	9.19
POLLUTION -- EFFECTS ON FAUNA AND FLORA		
Steelhead Migration: Potential Temperature Effects as Indicated by Gill Adenosine Triphosphatase Activities	17	9.16
The Synergistic Effects of Temperature, Salinity, and Mercury on Survival and Metabolism of the Adult Fiddler Crab, Uca pugilator	20	9.19
Interaction of Vitamin A and Dieldrin on Mallard Liver Lipids and Biotin Content	21	9.19
Effects of Dieldrin in Seawater on the Development of Two Species of Crab Larvae, Leptodium floridanus and Panopeus herbstii	22	9.19
QUALITY CONTROL		
Organoleptic Technique Predicts Refrigeration Shelf Life of Fish	13	7.8
SMOKE PROCESSING		
Smoked Curing Agents (pat.)	10	3.4
Smoking Fluid (pat.)	10	3.4
(Salmon) Processing Effects on the Texture of Goldeye (Hiodon alosoides)	12	3.4

ENVIRONMENT--Continued		
The Controlled Environment 1984	25	9.17
EQUIPMENT, PLANT		
The Application of Continuous Centrifugation to Seafood Processing	10	2.3
FISH MEAL -- UTILIZATION		
The British Columbia Random Sample Egg Laying Test: Evaluation of Six Commercial Layer Rations With Two Strains of Pullets	23	6.55
FISH PROTEIN CONCENTRATE		
Development of a Process for Preparing a Fish Protein Concentrate Which Can Be Reconstituted into a Meat-Like Product	13	6.54
Fish Protein Recovery (pat.)	14	6.54
FISHERIES, ATLANTIC NORTHEAST		
The Crawfish Industry of Ireland	7	1.0146
Simulation of the Changes in Abundance of the Cod (Gadus morhua L.) and the Distribution of Fishing in the North Atlantic	22	9.2
FISHERIES, PACIFIC EASTERN CENTRAL		
Annual Report of the Inter-American Tropical Tuna Commission	7	1.1
FISHERIES, PACIFIC NORTHEAST		
Alaska's Fishery Resources -- the Pacific Herring	7	1.22
FISHERY MANAGEMENT		
The Stock Concept in Pacific Salmon	9	1.3
Timing, Escapement, Distribution, and Catch of Kodiak Island Salmon, 1970	9	1.3
Pyrrhic Victories for the Friends of Whales	23	9.3
FOOD SCIENCE		
Effects of Chemical Additive and of Formaldehyde-Gas Fumigation on Salmonella in Poultry Feeds	3	0.6
(Proteins) Micellization and Hydrophobic Interactions	4	0.6
Communicating With the Consumer. Special Report: Part II. Safety of Food Supply	23	9.3
Gel Fraction in Fish Muscle Protein Extracts. II. Properties of Gel Fraction Protein	24	8.51
FOOD TECHNOLOGY		
Linear Programming Controls Amino Acid Balance in Food Formulation	3	0.6
Studies on the Functional Properties of Food-Grade Soybean Products.		
Part I. Classification of Soybean Products by Their Chemical Constituents and Protein Properties	5	0.6
Part II. Flavor Profile	5	0.6
Part III. Properties of Heat-Coagulated Gels From Soybean Products	6	0.6
Balanced Nutrition Through Food Processor Practice of Nutrification. Model Experience in School Food Service	6	0.6
FRESH FISH -- PRODUCTS		
Minced Fish Flesh Has Many Uses	9	2.06
GEAR, FISHING		
San Pedro Wetfish Fleet: Major Purse-Seine Gear Changes, 1952-1972	8	2.11
GEAR, FISHING -- DREDGES, RAKES, AND POTS		
Dungeness Crab Pots	10	2.118
GEAR, FISHING -- ELECTRICAL		
Suppressing Marine Radio Interference	9	2.116
ICHTHYOLOGY		
Genetics, Selection, and Hybridization of Fish	16	9.12
NUTRITION		
Nutrients in University Food Service Meals.		
I. Data Determined by Food Inventory	5	0.7
II. Data From Meals Selected by Students	5	0.7
Planning Meals for the Backpacker With Diabetes -- Nutritional Values of Freeze-Dried Foods	6	0.7
The Status of Zinc in Human Nutrition	6	0.7
Utilization of Nonprotein Nitrogen [Nutrition Society Symposium]		
Introductory Remarks	7	0.7
Metabolic Aspects of Nonprotein Nitrogen Utilization in Ruminant Animals	7	0.7
Nonamino and Amino Nitrogen in Nonruminant Nutrition	7	0.7
TOXICOLOGY		
Multiple Toxins in Ciguatera Fish Species	10	2.9
Nitrates, Nitrites, and Nitrosamines	11	3.11
The Effects of Methoxychlor on Fishes. I. Acute Toxicity and Breakdown Studies	17	9.15
Combination of Methyl Mercury With the Protein of Egg White	18	9.15
Carboxyhemoglobin Elevation After Exposure to Dichloromethane	20	9.15
[Toxicological Examination of Emulsifiers Used in the Control of Oil Pollution]	20	9.19
WASTES -- CONTROL		
Fish-Processing Industry and Sewage Treatment	4	0.8
Mechanical Cleaning of Waste Waters From Fish Canneries	4	0.8
Current Practice in Seafoods Processing Waste Treatment	8	0.8

AUTHOR INDEX - OCTOBER 1972

Author	Page	Code
Ackman, R. G.	11	4.13
--	19	9.19
Adams, A. W.	3	0.6
Adams, B. L.	17	9.16
Adams, H. W.	11	3.337
Addison, R. F.	19	9.19
Akilov, A. T.	22	9.1
Amend, Donald F.	15	9.15
Ampola, V. G.	10	2.3
Anonymous	9	2.116
-- (pat.)	13	6.37
-- (pat.)	14	6.54
--	16	9.12
--	16	9.14
--	19	9.19
--	23	9.3
--	25	8.0
Aoki, Hisashi	5	0.6
Badawi, H. K.	25	8.50
Baretta, Edward D.	20	9.15
Bartov, I.	3	0.4
--	11	4.6
Bender, Michael E.	17	9.15
Bevan, Donald E.	9	1.3
Biely, Jacob	23	6.55
Blitek, Donata	12	4.13
Bloxam, D. L.	2	0.32
Bock, K. J.	20	9.19
Bornstein, S.	3	0.4
--	11	4.6
Boyland, E.	4	0.4
Burley, R. W.	1	0.35
Carlberg, Stigr. (ed.)	25	9.6
Castle, William T.	21	9.19
Cavins, J. F.	3	0.6
Chalupa, William	7	0.7
Charm, S. E.	13	7.8
Cherfas, B. I. (ed.)	16	9.12
Clayden, A. D.	22	9.2
Cliath, Mark M.	21	9.19
Cobb, Bryant F., III	13	6.54
Colebrook, Michael	25	9.10
Culley, Michael	7	1.0146
Davis, P.	9	2.06
Deethardt, Dorothy	5	0.7
--	5	0.7
De Halperin, Delia R.	13	6.3
Di Rosa, M.	14	6.35
Ditton, Robert B. (ed.)	19	9.19
Dodd, Hugh C.	20	9.15
Driver, Paul	7	1.0146
Duncan, M. S.	3	0.6
Eagen, Michael	1	0.35
Eaton, Martin F.	9	1.3
Epifanio, C. E.	22	9.19
Epstein, S.	11	4.13
Fessman, G. (pat.)	10	3.4
-- (pat.)	10	3.4
Fisher, Terrance N.	20	9.15
Foster, E. M.	23	9.3
Fox, M. R. Spivey	6	0.7
Frieden, Earl	1	0.4
Gergely, J.	1	0.35
Gil'dieva, B. S.	22	9.1
Goodale, Thomas L. (ed.)	19	9.19
Gordon, R. W.	19	9.19
Grosch, W.	12	4.5
Guild, Louise	5	0.7
--	5	0.7
Gulland, John	25	9.10
Hipkins, Fred W.	10	2.118
Hjul, Peter	17	9.16
Hooper, S. N.	11	4.13
Hoshide, Michiyo	22	9.19
Hosko, Michael J.	20	9.15
Hyder, Kamaluddin	13	6.54
Inglett, G. E.	3	0.6
Irsigler, K.	2	0.39
Irukayama, Katsuro	18	9.15
Ishii, Kiyofumi	5	0.6
--	5	0.6
--	6	0.6
Jeske, Jozef	12	4.13
Johnson, H. M.	3	0.5
Johnson, Oscar	20	9.19
Kajikawa, Masahiro	5	0.6
Kaku, Shunsuke	22	9.19
Kelleher, M.	11	4.13
Khamidov, D. Kh.	22	9.1
Kies, Constance	7	0.7
Knaggs, Eric H.	8	2.11
Krishnamurthy, K.	15	9.10
Kryspin-Exner, K.	2	0.39
Kuwahara, Shunsuke	18	9.15
Kuwayama, Motoaki	5	0.6
Labrenz, Janice Bate	6	0.7
Lachance, Paul A.	6	0.6
Lahav, M.	15	9.15
Lantz, A. W.	12	3.4
Larkin, P. A. (ed.)	9	1.3
Learson, R. J.	10	2.3
--	13	7.8
Le Brasseur, Robin	25	9.10
Lechner, Jack	9	1.3
Lee, Richard F.	1	0.32
Lewis, D.	7	0.7
Lewis, D. H.	16	9.15
Li, Kwan-Ming	10	2.9
Longhurst, Alan	25	9.10
Lorenzen, Carl	25	9.10
Lozow, Jeffrey B.	15	9.12
Malins, Donald C.	2	0.4
Mann, H.	18	9.16
--	20	9.19
Matsuhashi, T.	14	6.33
Matsumoto, Hisao	22	9.19
Matsuo, Sachiko	22	9.19
McGrath, William L.	25	9.17
McLain, L. R.	17	9.16
Merna, James W.	17	9.15
Mirvish, Sidney S.	1	0.35
Misaki, Masaru	6	0.6
Money, Vida G.	17	9.16
Mori, Hiroshi	5	0.6
Moskowitz, Ruth Brown	6	0.6
Nelson, J. R.	21	9.19
Nice, E.	4	0.4
Nishanbaev, K. N.	22	9.1
Nockels, C. F.	21	9.19
Novy, James R.	17	9.15
Okamoto, Nagaoki	5	0.6
Okazaki, Akio (ed.)	13	6.3
Owen, W.	11	3.337
Parnow, Robert J.	4	0.5
Partmann, W.	2	0.34
Pesenson, I. B.	4	0.8
Peterson, Clifford L. (ed.)	7	1.1
Peterson, Jack E.	20	9.15
Pope, W. H.	23	6.55
Preston, A.	21	9.19
Puppione, Donald L.	1	0.32
Reid, Gerald M.	7	1.22
Reierstad, G.	10	2.3
Ronsivalli, L. J.	13	7.8
Rust, Elizabeth	5	0.7
--	5	0.7
Sarig, S.	15	9.15
Savage, N. L.	16	9.15
Scherf, E.	18	9.16
Schwartz, M.	13	7.8
Seidel, J. C.	1	0.35
Senser, F.	12	4.5
Servizi, J. A.	19	9.19
Shifrin, S. M.	4	0.8
Shubik, Philippe	1	0.35
Shutze, J. V.	21	9.19
Simon, Raymond C. (ed.)	9	1.3
Smith, Frederick J.	23	9.2
Smith, Paul	25	9.10
Soderquist, M. R.	8	0.8
Spaulding, P. L.	3	0.5
Spencer, William F.	21	9.19
Stauffer, C. E.	4	0.6
Stewart, Richard D.	20	9.15
Subbaraju, R. C.	15	9.10
Suomala, John B.	15	9.12
Toda, Jun	5	0.6
--	5	0.6
--	6	0.6
Trust, T. J.	17	9.16
Turdyev, A. A.	22	9.1
Twedt, R. M.	3	0.5
Umemoto, Shigeru	24	8.51
Varanasi, Usha	2	0.4
Ventz, Dieter	4	0.8
Vernberg, John	20	9.19
Vernberg, Winona B.	20	9.19
Visek, Willard J.	7	0.7
--	8	0.7
Volkov, V. S.	24	8.5
Wada, Takeo	5	0.6
--	6	0.6
Wall, J. S.	3	0.6
Wallcave, Lawrence	1	0.35
Wasserman, A. E.	11	3.11
Wassermann, M.	18	9.16
Wekell, John C.	2	0.4
Wholzogen, F. X.	2	0.39
Williams, K.	4	0.4
Winawer, Henry H.	6	0.6
Wolff, I. A.	11	3.11
Wood, C. W.	23	6.55
Woods, Leon A., Jr.	21	9.19
Wookey, L. E.	21	9.19
Yamaguchi, Seiya	22	9.19
Yasumatsu, Katsuharu	5	0.6
--	5	0.6
--	6	0.6
Yasutake, William T.	15	9.15
Zabbarov, A. N.	4	0.8
Zaremskaya, L. M.	22	9.1
Zaugg, W. S.	17	9.16
Zinck, M. E.	19	9.19

Fessman, G.	(pat.)	10	3.4	Hahn, H.	10	9.16	Tarajcz, M.		
--	(pat.)	10	3.4	--	20	9.19	Twedt, R. M.	3	0.5

Subject	Page	Code
ANALYSIS		
Determination of Mercury in Foods. Industrial Effluents and Drinking Water by Means of Flameless Atomic Absorption Spectrophotometry	14	7.42
ANALYSIS, BIOCHEMICAL		
Rapid Routine Tests for Pork Sausages	3	0.6
A Study of the Methodology for Assaying Unidentified Growth Factor in Fish Meal and Fish Solubles	14	7.59
ANALYSIS, ORGANIC		
A Precise Method for the Determination of Dimethyl Sulfide in Processed Foods	13	7.599
AQUACULTURE		
Method for Growing Oysters (pat.)	18	9.16
Use of a Narcotic Mixture During the Transportation of Live Fish	18	9.16
AQUACULTURE -- FEEDING AND NUTRITION OF FISH		
Rate of Gastric Evacuation in Rainbow Trout Fed Three Pelleted Diets	11	6.51
Fish, Oyster and Crustacean Food Comprising Particular Proteins Derived From Hydrocarbons (pat.)	15	9.14
AQUACULTURE -- REARING OF FISH		
Frog Culture and Ration Development	17	9.16
Oysters: Reattachment as a Method of Rearing Cultchless Hatchery Oysters	17	9.16
A Compact Recirculation Unit for the Rearing and Maintenance of Fish	18	9.16
AUTHOR INDEX	32	
BIOCHEMISTRY		
A Binding Protein for Fatty Acids in Cytosol of Intestinal Mucosa, Liver, Myocardium, and Other Tissues	1	0.33
Interaction Between Red Seaweed Mucilage and Acridine Bases	2	0.33
BIOCHEMISTRY OF FISH		
On the Biosynthesis of Insulin in Anglerfish Islets	1	0.35
Reduced Pyridine Nucleotide Binding to Beef Liver and Dogfish Liver Glutamate Dehydrogenases	1	0.38
Daily Variation in Concentration of Cortisol in Plasma in Intact and Hypophysectomized Gulf Killifish	1	0.39
Growth Hormone- and Prolactin-Like Proteins of the Blue Shark (Prionace glauca)	2	0.35
New Observations on the Lipids of Aquatic Origin	3	0.35
Chromatographic Analyses of Volatile Amines in Marine Fish	13	7.8
Possible Explanation for the Differences in the Fatty Acid Composition of Fresh-Water and Marine Fishes	16	8.53
BIOLOGY OF FISH		
Temperature Trends and the Distribution of Groundfish in Continental Shelf Waters, Nova Scotia to Long Island	15	9.12
Food Resource Division Among Northern, Marine, Demersal Fishes	15	9.14
Oceanic Electric Fields: Perception by American Eels?	29	9.12
BYPRODUCTS		
Proteins From Microalgae and Microfungi	12	6.37
CANNED FISH		
Effect of Pre- and Post-Mortem Handling on Reflectance Characteristics of Canned Skipjack Tuna	9	3.331
Use of Caustic Soda To Treat Mackerel, Horse Mackerel, and Sardine Before Canning	10	3.33
COMPOSITION		
Mineral Composition of Oregon Pellet Production Formulations	13	8.42
COMPOSITION, ORGANIC		
Isovaleric Acid in Acoustic Tissues of Porpoises: Triacylglycerols Resistant to Porcine Pancreatic Lipase	13	8.53
Sterols of Molluscs	14	8.53
DISEASES OF FISH		
Incidence of Epidermal Lesions in Fish of the North-East Irish Sea Area, 1971	16	9.15
DRIED FISH -- PROCESSING		
Freeze-Dried Products (pat.)	10	3.6
Fish Dehydration (pat.)	10	3.63
INTERNATIONAL AFFAIRS--Continued		
The Changing Structure of International Policy: Needs and Alternatives	28	9.3
The Conservation of Migratory Animals Through International Law	28	9.3
The Development of International Environmental Law and Policy in Africa	28	9.3
Environmental Policy as a World Order Problem	28	9.3
Global Pollution and Human Rights	28	9.3
The Individual and the Environment	28	9.3
[The International Commission for the Fisheries of the Southeast Atlantic	28	9.3
LAW, INTERNATIONAL		
The Trouble With Mercury: Can Domestic Laws Contain an International Threat?	23	9.3
Law Affecting the Quality of the Marine Environment	24	9.3
Pollution Prevention in the Arctic--National and Multinational Approaches Compared	24	9.3
Law of the Seas IV		
Bridging the Gap to International Fisheries Agreement: A Guide for Unilateral Action	25	9.3
The Concept of 'Common Heritage of Mankind': A Political, Moral or Legal Innovation?	25	9.3
Foreword. The Law of the Sea Negotiations 1971-1972--From Internationalism to Nationalism	25	9.3
Recent Developments in the Law of the Seas III: A Synopsis	25	9.3
The Council of an International Sea-Bed Authority	26	9.3
The Deep Seabed Hard Mineral Resources Bill	26	9.3
The Donneybrook Fair of the Oceans	26	9.3
Oil Pollution Problems Arising Out of Exploitation of the Continental Shelf: The Santa Barbara Disaster	26	9.3
A Second Look at United States Fishery Management	26	9.3
A Drag Anchor on Knowledge: The Law of the Sea and Marine Research	26	9.3
LAW, NATURAL RESOURCES		
National and International Fisheries Management Policy	17	9.17
NUTRITION		
Cholesterol Content of Foods	15	8.59
Fatty Acids in Foods Served in a University Food Service	29	0.7
NUTRITION, ANIMAL		
Dietary Manifestations of Fluoride From Fish Protein Concentrate on the Mouse Dentition	4	0.7
Feeding Poultry Manure to Animals	4	0.7
OCEANOGRAPHY		
Implications of a Systems Approach to Oceanography	15	9.11
Partial Pressure of Gases Dissolved at Great Depth	16	9.11
OILS -- OXIDATION		
Autoxidation of Sodium Linoleate in the Protein Solution	12	4.5
OILS -- REFINING		
Two-Step Homogeneous Conjugation and Hydrogenation of Methyl Esters of Unsaturated Fatty Acids	9	4.20
Heterogeneous Hydrogenation of Fish Oils: Kinetic Determination of Catalyst Poisoning	10	4.22
Separating Fatty Acid Mixtures in Components of Different Melting Points (pat.)	11	6.137
Trace Metal Contents, Chemical Properties and Oxidative Stability of Capelin and Herring Oils Produced in Norwegian Plants	11	6.137
PARASITES OF FISH		
Parasitic Infestation of Some Marine Fishes Before and After Confinement in Feeding Cages	17	9.15
PLANTS, AQUATIC -- COMPOSITION		
[Study of the Free Amino Acids and the Proteins of Some Marine Algae]	12	6.32
POLLUTANTS -- DISTRIBUTION		
Mercury Emissions From Coal Combustion	22	9.19

DRIED FISH -- PROCESSING
Freeze-Dried Products (pat.) 10 3.6
Fish Dehydration (pat.) 10 3.63

Mercury Emissions From Coal Combustion.

ECOLOGY
Population and Pollution in the United States 21 9.19
ECONOMICS
An Exposition on the Definition of Fishing Effort 29 9.2
ECUATION
Undergraduate Education of Fishery Scientists 27 9.7
ENGINEERING
Temperature Control System for Recirculation Fish-Holding Facilities 4 0.8
ENVIRONMENT
U.N. Environment Conference Report Published for Public Sale 22 9.19
ENZYMES
Isolation and Properties of Luciferase, a Non-Heme Peroxidase, From the Bioluminescent Earthworm, Diplocardia longa 2 0.38
Role of the Reduced Diphosphopyridine Nucleotide in the Reactivation of Dogfish Muscle Lactate Dehydrogenase 2 0.38
Flagellar ATPase From Sea Urchin Spermatozoa. I. Purification and Some Properties of the Enzyme 8 0.38
EQUIPMENT, PLANT
Apparatus for Conveying Fish (pat.) 6 2.3
FISH PROTEIN CONCENTRATE
Effect of Hydrogen Peroxide on the Color, Composition and Nutritive Quality of FPC (Fish Protein Concentrate) 11 6.54
Determination of the Nutritive Value of the Protein of Fish Flour 12 6.54
Ternary Equilibrium Data for Production of Fish Protein Concentrate (FPC) 12 6.54
FISHERIES, ASIA -- INDIA
Seafood Export Journal (Annual Number) 5 1.0152
FOOD SCIENCE
Effects of Microwaves on Food and Related Materials 3 0.8
Reduction of Antithiamine Activity in Crayfish by Heat Treatment 7 2.3
FOOD TECHNOLOGY
(Krill) Protein Fields in the Antarctic 3 0.6
Utilization of Soybean Products in Fish Paste Products 3 0.6
Food-Flavoring Concentrates (pat.) 4 0.6
FRESH FISH -- HANDLING
Grid Sorters Aid Conservation of Rock Lobster 5 2.1
Shipboard Procedures To Decrease Lobster Mortality 5 2.15
FROZEN FISH -- PROCESSING
Immersion Freezing of Fish in Dichlorodifluoromethane 7 3.2342
FROZEN FISH -- STORAGE
Changes in the Flesh Lipids of Fish During Frozen Storage. Part II. Flesh Lipids of Several Species of Fish 9 3.2493
Effect of Long-Term Preservation on Baltic Sea Cod Muscle Lipids 9 3.2493
Phospholipid Changes in Muscle From Frozen Stored Lake Michigan Coho Salmon 9 3.2493
GEAR, FISHING -- TRAWLS
Making and Mending Nets.
Part 8--Torn-Out Bellies and Mending in "Shooters" 6 2.1121
Part Nine: Concluding the Mending-in of Shooters, and Going on To Repair the Lower Wings and Bosom 6 2.1121
INTERNATIONAL AFFAIRS
Apostrophe to a Troubled Ocean 23 9.3
Soviet Policy on International Regulation of High Seas Fisheries 23 9.3
Index to Marine Treaties 24 9.3
Who Is To Control the Oceans: U.S. Policy and the 1973 Law of the Sea Conference 25 9.3
Symposium the Human Environment: Toward an International Solution
The Human Environment: Problems of Standard-Setting and Enforcement 27 9.3
Legal Responses to Pollution Problems--Their Strengths and Weakness 27 9.3
National Sovereignty in International Environmental Decisions 27 9.3
Pollution & Liability Problems Connected With Deep-Sea Mining 27 9.3
The Resolution of Uncertainty 27 9.3
Towards a New Methodological Approach in Environmental Law 27 9.3
Chances and Problems of International Agreements on Environmental Pollution 28 9.3

POLLUTANTS -- EFFECTS ON FLORA AND FAUNA
DDT: Inhibition of Sodium Chloride Tolerance by the Blue-Green Alga Anacystis nidulans 19 9.19
Methods for Studying the Effect of Pollution on the Biological Productivity of Bodies of Sea Water 20 9.19
Mercury in Marine Organisms of the Tay Region 21 9.19
Oil Pollution: Persistence and Degradation of Spilled Fuel Oil 21 9.19
Ecological Aspects of Plutonium Dissemination in Aquatic Environments. What Has Plutonium Data To Tell Us About Other Transuranics 22 9.19
POLLUTION
Environmental Applications of the Weibull Distribution Function: Oil Pollution 22 9.19
POLLUTION -- ABATEMENT
Purification of the Effluent Water in the Meat and Fish Industry 20 9.19
POLLUTION -- ECONOMICS
Residuals Charges for Pollution Control: A Policy Evaluation 19 9.19
PRESERVATION -- IRRADIATION
Development of Irradiation Sterilized Codfish Cakes 7 3.15
γ-Radiation Preservation of Some Fish Products 8 3.15
Microflora of Fish and Fish Products During γ-Radiation Treatment 8 3.15
Some Chemical Changes in Irradiated Seafoods 8 3.15
PROCESSING
Uptake of Bacteriophage and Their Subsequent Survival in Edible West Coast Crabs After Processing 7 2.3
SAFETY AT SEA
Studies on the Ice Accumulation on Ships. III. On the Prevention of Icing on Ships by Membranous Water 5 2.119
SPOILAGE
Dimethyl Sulfide as an Odor Component in Nova Scotia Fall Mackerel 6 2.00
TOXICOLOGY
Development of Sensitivity to Tetrodotoxin in Beating Chick Embryo Hearts, Single Cells, and Aggregates 4 0.4
Histological Changes in Lobsters (Homarus americanus) Exposed to Yellow Phosphorus 21 9.19
Methyl Mercury in Fish. A Toxicologic-Epidemiologic Evaluation of Risks 29 0.4
VITAMIN A
A Conspectus of Research on Vitamin A Requirements of Man 11 5.1

Author	Page	Code
Abbott, O. J.	16	9.15
Ackman, R. G.	6	2.00
Aiken, D. E.	21	9.19
Akahane, Tooru	2	0.33
Anderson, Sonia R.	1	0.38
Anonymous	5	1.0152
--	5	2.1
--	6	2.1121
-- (pat.)	6	2.3
-- (pat.)	10	3.6
-- (pat.)	10	3.63
--	12	6.37
--	22	9.19
--	29	0.4
Arledge, G. Edward	25	9.3
Auburn, F. M.	26	9.3
Baldacci, Pier V.	20	9.19
Batterton, J. C.	19	9.19
Bellisario, Ronald	2	0.38
Ben-et, G.	9	4.20
Bernsteinas, Julius B.	8	3.15
Billings, Charles E.	22	9.19
Blumer, Max	21	9.19
Boisserée, Klaus	28	9.3
Boush, G. M.	19	9.19
Braddock, R. J.	9	3.2493
Brownlie, Ian	27	9.3
Bucholz, Shyrl B.	7	3.2342
Buckingham, Harry	6	2.1121
Byard, E. H.	21	9.19
Caldwell, Lynton K.	28	9.3
Canuti, Armando	20	9.19
Caponera, Dante A.	27	9.3
Carroz, J. E.	28	9.4
Cavallaro, A.	14	7.42
Chahine, M. H.	11	6.137
Clingan, Thomas A., Jr.	17	9.17
--	24	9.3
--	26	9.3
Colton, John B., Jr.	15	9.12
Coppiardi, Gilberto	20	9.19
Cormier, Milton J.	2	0.38
Couch, J. R.	4	0.7
Crawford, David L.	13	8.42
Criner, Patricia E.	15	8.59
Culley, Dudley D., Jr.	17	9.16
Daley, M.	7	2.3
Deethardt, Dorothy	29	0.7
DeHaan, Robert L.	4	0.4
De Klemm, Cyrille	28	9.3
De Laet, Christian	28	9.3
DiGirolamo, R.	7	2.3
Dolev, A.	9	4.20
Down, Russell J. (pat.)	18	9.16
Dubrow, David L.	12	6.54
Dugan, L. R., Jr.	9	3.2493
Dutova, E. N.	8	3.15
Elli, G.	14	7.42
Falk, Richard A.	28	9.3
Farkas, Tibor	16	8.53
Feeley, Ruth M.	15	8.59
Fenn, Wallace O.	16	9.11
Freeman, A. Myrick III	19	9.19
Gadbois, Donald F.	8	3.15
Gamble, John King, Jr. (comp.)	24	9.3
Gilchrist, J. R. S.	16	9.15
Gillespie, D. C.	18	9.16
Goftarsh, M. M.	8	3.15
Goldie, L. F. E.	27	9.3
Gorove, Stephen	25	9.3
Green, Harold P.	27	9.3
Gruger, Edward H., Jr.	13	7.8
Guild, Louise	29	0.7
Hartmann, Helmut (pat.)	11	6.137
Haveman, Robert H.	19	9.19
Hayashi, Moritaka	23	9.3
Heiligman, F.	7	3.15
Henderson, Lloyd O.	12	6.54
Hidu, Herbert	17	9.16
Hingley, J.	6	2.00
Ho, William K. L.	1	0.33
Hoff, Johan E.	13	7.599
Horak, D. L.	11	6.51
Hubbard, J. D.	11	6.51
Idler, D. R.	14	8.53
Igarashi, Hisanao	9	3.2493
Irwin, M. Isabel	11	5.1
Ishii, Kiyofumi	3	0.6
Jacobson, Jon L.	25	9.3
Jones, A. M.	21	9.19
Jones, Yvonne	21	9.19
Kaplan, Nathan O.	2	0.38
Kardashev, A. V.	8	3.15
Karnet, A. T.	8	3.15
Kasymov, A. G.	20	9.19
Katsuura, Kakuji	2	0.33
Kerley, Michael A.	4	0.7
King, Frederick J.	8	3.15
Knight, H. Gary	25	9.3
Korotky, R.	3	0.6
Kozlova, L. L.	8	3.15
Kozyreva, S. K.	8	3.15
Lasker, R.	2	0.35
Law, Duncan K.	13	8.42
Levi, Alan S.	2	0.38
Lewis, U. J.	2	0.35
Little, A. C.	9	3.331
Lopez-Benito, Manuel	10	3.33
MacKay, K. T.	6	2.00
Malencik, Dean A.	1	0.38
Malins, Donald C.	13	8.53
Manning, Joan A.	1	0.33
Matson, Wayne R.	22	9.19
Matsumura, F.	19	9.19
McCleave, J. D.	29	9.12
McDonald, Terence F.	4	0.4
McPhee, Archie D.	12	6.54
Meier, Albert H.	1	0.39
Mendelsohn, Joseph M.	8	3.15
Meyers, Samuel P.	17	9.16
Mikolaj, Paul G.	22	9.19
Miller, David	14	7.59
Miranda, F.	7	2.3
Misaki, Masaru	3	0.6
Moeller, Hans G. (pat.)	4	0.6
Mohri, Hideo	8	0.38
Morimura, Shinji	5	2.119
Mørk, P. C.	10	4.22
Nadir, Allan A.	25	9.3
Nelson, Philip E.	13	7.599
Noshkin, Victor E.	22	9.19
Notevarp, O.	11	6.137
Ockner, Robert K.	1	0.33
O'Connell, Robert L.	25	9.3
Ogawa, Kazuo	8	0.38
Ogundere, J. D.	28	9.3
Pearson, D.	3	0.6
Perkins, E. J.	16	9.15
Pickford, Grace E.	2	0.35
Pigott, George M.	7	3.2342
Poppenhausen, Ruth B.	1	0.33
Quilhot P., Wanda	12	6.32
Rasekh, J.	11	6.54
Rice, Lucy J.	7	3.15
Ridker, Ronald G.	21	9.19
Riley, John G.	17	9.16
Rodriguez, Mildred S.	11	5.1
Rommel, S. A., Jr.	29	9.12
Rosén, Carl-Gustaf	3	0.8
Ross, Charles R.	27	9.3
Rothschild, Brian J.	29	9.2
Rowe, Richard J.	17	9.16
Royce, William F.	27	9.7
Rust, Elizabeth	29	0.7
Rutledge, James E.	7	2.3
Sachs, Howard G.	4	0.4
Sass, Jeremy	21	9.19
Sawada, Koshichi	3	0.6
Schimmel, M.	9	4.20
Scott, K. R.	4	0.8
--	18	9.16
Seavey, B. K.	2	0.35
Sidwell, V.	11	6.54
Silverstein, David	23	9.3
Singh, R. N. P.	2	0.35
Singh, Susan	28	9.3
Smith, George P., II	23	9.3
Smolowitz, Ronald Joel	5	2.15
Soares, Joseph H., Jr.	14	7.59
Sohn, Louis B.	26	9.3
Spencer, Terry E.	2	0.38
Srivastava, Anil K.	1	0.39
Stang, David B.	26	9.3
Stein, Werner (pat.)	11	6.137
Stern, R.	9	4.20
Stevenson, John R.	25	9.3
Stewart, W. D. P.	21	9.19
Stillings, B. R.	11	6.54
Strebkova, T. P.	18	9.16
Sukhanova, E. Yu.	9	3.2493
Sutton, Gary	24	9.3
Tada, Kozue	1	0.35
Takama, Kōzō	9	3.2493
Tawada, Toshio	3	0.6
Thompson, Andrew R.	27	9.3
Toda, Jun	3	0.6
Trakatellis, Anthony C.	1	0.35
Tyler, A. V.	15	9.14
Varanasi, Usha	13	8.53
Velarde, E.	12	6.54
Viehweger, C.	7	2.3
Vorob'eva, T. M.	9	3.2493
Walmsley, David J.	26	9.3
Walsh, John J.	15	9.11
Watt, Bernice K.	15	8.59
Wiczynski, L.	7	2.3
Williams, Ernest H., Jr.	17	9.15
Williams, Marion P.	13	7.599
Windell, J. T.	11	6.51
Wiseman, P.	14	8.53
Wolman, Abel	28	9.3
Woodhead, William	26	9.3
Wright, Donald L. (pat.)	15	9.14
Yamada, Minoru	3	0.35
Yamaji, Kenji	1	0.35
Yasumatsu, Katsuharu	3	0.6
Ying, Levi C.	7	2.3
Yukami, Susumu	12	4.5
Zama, Kōichi	9	3.2493

Elli, G.	14	7.42	Matsumura, F.	19	9.19	Spencer, Terry E.	2	0.38
						Srivastava, Anil K.	1	0.39

Subject	Page	Code
AGENCIES		
Research and the Fisheries Service's Second 100 Years	27	9.4
ANALYSIS, BIOCHEMICAL		
Determination of Protein: A Modification of the Lowry Method That Gives a Linear Photometric Response	1	0.321
Fluorescent Thiol Reagents. V. Microfluorometry of Thiol Compounds With a Fluorescent-Labeled Maleimide	1	0.34
ANALYSIS, ORGANIC		
Extraction and Recovery of Polychlorinated Biphenyls (PCB) Using Porous Polyurethane Foam	2	0.34
Identification of Poisonous Substances in Dead Fish. II. Detection and Determination of Pentachlorophenol From Fish Extract	16	7.59
AQUACULTURE		
Fish Farming Machines From Japan	17	9.16
Mariculture Comes of Age	17	9.16
Effect of Crowding on Relation Between Exploitation and Yield in *Tilapia macrocephala*	19	9.16
I. An Experiment in Undersea Mariculture	19	9.16
AQUACULTURE -- FEEDING AND NUTRITION OF FISH		
Diethylstilbestrol in Catfish Feed	18	9.16
AQUACULTURE -- REARING OF FISH		
Return of the Sea Turtle	19	9.16
AUTHOR INDEX	32	
BACTERIOLOGY		
Post-Irradiation Evaluation of Pathogens and Indicator Bacteria	5	0.5
Vibrio Parahaemolyticus	6	0.5
Clostridium botulinum Type F: Isolation From Venison Jerky	7	0.5
Extensive Microbial Degradation of DDT *in vitro* and DDT Metabolism by Natural Communities	7	0.5
Salmonellae in Flat Fish in Coastal Waters	8	0.5
Sporulation and Enterotoxin Production by Mutants of *Clostridium perfringens*	8	0.5
Vibrio psychroerythrus sp. n.: Classification of the Psychrophilic Marine Bacterium, NRC 1004	8	0.5
BIOCHEMISTRY		
Estimation of Steam-Volatile N-Nitrosamines in Foods at the 1 μg/kg level	1	0.35
Component Fatty Acids of Some Marine Algal Lipids	2	0.31
Comparative Studies on Myoglobins. I. Spectral Properties and Amino Acid Compositions of Myoglobins From Shark, Bony Fishes, Turtle and Mammalia	2	0.32
Purification and Properties of Proteases From a Marine-Psychrophilic Bacterium	3	0.35
Synthetic Scotophobin in Goldfish: Specificity and Effect on Learning	3	0.35
Role of Base Composition in the Electrophoresis of Microbial and Crab DNA in Polyacrylamide Gels	3	0.39
New Polyvalent Protease Inhibitors for Trypsin, Chymotrypsin, Plasmin, and Kallikreins From Snails (*Helix pomatia*)	4	0.33
Effects of pH, Concentration and Aging on the Malonaldehyde Reaction With Proteins	4	0.35
Carcinogenic Nitrosamines Formed by Drug/Nitrite Interactions	5	0.4
Enzymic Conversion of 5α-Cholest-8(14)-en-3β-ol to 5α-Cholesta-8, -14-dien-3β-ol	6	0.38
The Metabolism of Neutral Lipids in the Spur Dogfish, *Squalus acanthias*	17	9.13
BIOCHEMISTRY OF FISH		
Crustacean Color-Change Hormone: Amino Acid Sequence and Chemical Synthesis	1	0.32
Sodium and Potassium in the Edible Portions of Thirty Fish Species	2	0.35
EQUIPMENT, LABORATORY		
Fermentation of Fish Protein. 1. Model Design of Fermentor	29	0.1
Stomaching: A New Concept in Bacteriological Sample Preparation	29	0.115
EQUIPMENT, PLANT		
Shrimp Processing (pat.)	10	2.3
Better Utilization of Fishery Products Through Improved and New Handling and Processing Concepts	11	2.3
Apparatus for Shelling Shrimp (pat.)	12	2.3
Apparatus for Shucking Shellfish (pat.)	12	2.3
Fish Cooking Apparatus (pat.)	12	2.3
Shrimp Deheader (pat.)	12	2.3
FISH MEAL AND OIL MANUFACTURE		
Salt Content of Basic Protein Feeds of Animal Origin and Poultry Feeds	14	6.19
FISH PROTEIN CONCENTRATE		
Crackers Fortified With Fish Protein Concentrate (FPC)	13	6.54
Fish Protein Preparations (pat.)	14	6.54
FISHERIES, INDIAN OCEAN, WESTERN		
A Survey of the Fishing Industry in Goa	7	1.0152
FISHING METHODS		
Automation of Navigation and Tactical Control in Fishing	10	2.14
Inshore Lobster Fishing	10	2.1474
FROZEN FISH -- STORAGE		
Time-Temperature Indicating System "Writes" Status of Product Shelf Life	11	3.2497
GEAR, FISHING -- NETTING		
Purse Seining by Net Drum	9	2.1125
GEAR, FISHING -- TRAWLS		
After Five Years--Boulogne Net Test Tank	10	2.11
INTERNATIONAL AFFAIRS		
Attitudes Regarding a Law of the Sea Convention To Establish an International Seabed Regime		
Canada and the Proposed International Seabed Convention: A Challenge to International Law	27	9.3
Introduction	27	9.3
Japan's Position on a Seabed Regime Convention and Territorial Waters	27	9.3
The Legal Regime of Brazilian Territorial Waters	27	9.3
Positions That the Central American States Mexico and Cuba May Take Concerning the International Seabed Conference	27	9.3
The Probable National Positions of Great Britain and Ireland on the Establishment of an International Seabed Regime	27	9.3
Attitudes of Petroleum, Anti-Pollution and Ecology Interest Groups Toward a Seabed Regime Convention	28	9.3
China and the Seabed Regime	28	9.3
Fishing Treaties and Practices: Position of Iceland on a Seabed Regime Convention	28	9.3
Interests of National Security in Formulating an International Seabed Regime	28	9.3
The Soviet Position on a Seabed Regime	28	9.3
Special Problems of Landlocked Countries Relating to the Exploration and Exploitation of the Seabed Beyond the Limits of National Jurisdiction	28	9.3
LAW, INTERNATIONAL		
U.S. Calls for Prompt International Action To Settle Problems of Law of the Sea	27	9.3
LAW, NATURAL RESOURCES		
Indian Fishing Rights	28	9.3
METABOLISM		
The Presence of Unusually High Levels of Lysophosphatidylethanolamine in a Wax Ester-Synthesizing, Copepod (*Calanus plumchrus*)	18	9.13

BIOCHEMISTRY OF FISH--Continued
Amino-Acid Sequence Homology in the Muscle Aldolases From Sturgeons of Different Species 3 0.35
Gamma Spectrometry of Marine Organisms From the West Coast of India 4 0.39
De Novo Synthesis of Transfer and 55 RNA^{1f} in Cleaving Sea Urchin Embryos 5 0.39
Scomber scombrus (L), Detailed Reference to the Lipids 13 4.1
Role of Lipid Antioxidants in Manifestation of Some Physiological Features in Fish 14 4.6
BIOLOGY
Preparing Biological Specimens for Electron Microscopy 18 9.10
BIOLOGY OF FISH
Movements of Echinochrome Granules During the Early Development of Sea Urchin Eggs 5 0.4
Bioluminescence in the Marine Teleost, Porichthys notatus, and Its Induction in a Non-Luminous Form by Cypridina (Ostracod) Luciferin 15 9.12
Free-Floating Mucus Webs: A Novel Feeding Adaptation for the Open Ocean 15 9.12
Hawaiian-Caught Skipjack Tuna and Their Physical Environment 15 9.12
Endocrine Regulation of Gametogenesis and Gonad Maturation in Fishes 16 9.1
Evidence That Pacific Ocean Perch (Sebastes alutus) in Queen Charlotte Sound Form Aggregations That Have Different Biological Characteristics 16 9.12
Sex Differences in Electric Signaling in an Electric Fish 16 9.12
Teleost Caudal Neurosecretory System. Sperm Duct Contraction Induced by Urophysial Material 16 9.1
Variations in Size and Length Composition of Atlantic Menhaden Groupings 16 9.12
Considerations of Three Proposed Models of the Migration of Young Skipjack Tuna (Katsuwonus pelamis) Into the Eastern Pacific Ocean 17 9.12
Body Temperature of Dermochelys coriacea: Warm Turtle From Cold Water 18 9.12
Dynamics of Carotenoids in Fish Tissues and Organs in Relation to the Sex Cycle 18 9.12
CANNED FISH
Canned Fish Product (pat.) 14 3.330
CANNING
Engineering Considerations in Retort Processing of Flexible Packages 13 3.337
COMPOSITION, ORGANIC
A Compilation of Amino Acid Analyses of Proteins. II 22 8.51
CONSERVATION
Herring Spawn in Close-Up 19 9.17
Biological Effects of Fatty Alcohols on Freshwater Animals 20 9.17
ECOLOGY
Chlorination at Power Plants: Impact on Phytoplankton Productivity 20 9.19
Behavioral Thermoregulation by Fishes: A New Experimental Approach 23 9.19
ECONOMICS
Trends in Use and Prospects for the Future Harvest of World Fisheries Resources 27 9.2
Influence of World Fat and Oil Consumption on Protein Supply 28 9.2
Manual on Fishermen's Cooperatives 28 9.2
ENGINEERING
Vacuum Tester for Packages With Flexible Covers (pat.) 29 0.8
ENZYMES
Leucine Carboxylase of Marine Rhodophyceae. 3. Coenzyme Specificity and Activation by Carbonylic Compounds 4 0.38
Studies on the Rainbow Trout Aldolase. III. Enzymic Properties of the Aldolase From Rainbow Trout Muscle 6 0.38
Continuous Fluorometric Assay for Cathepsin B-Like Activity in Lysosomes 15 7.591
NUTRITION, ANIMAL
Nutritional Report on the Annual Meeting of the Poultry Science Assn. Part I: Laying Hen Nutrition 13 6.19
OCEANOGRAPHY
The Oceans: Growth and Oxygen Isotope Evolution 29 9.11
POLLUTANTS
Chemical Stability of DDT and Related Compounds in Selected Alkaline Environments 23 9.19
Mobilization of Mercury From Sediments Into Guppies (Poecilia reticulata) 23 9.19
Lead Content of Fish From 49 New York State Waters 24 9.19
POLLUTANTS -- DISTRIBUTION
Mercury Vapor Concentrations Inside Buildings 20 9.19
POLLUTANTS -- EFFECTS ON THE ENVIRONMENT
Carbonate and Phosphate Detergent Builders: Their Impact on the Environment 22 9.19
Biodegradation of Trisodium Nitrilotriacetate in a Model Aerated Sewage Lagoon 23 9.19
POLLUTANTS -- EFFECTS ON FLORA AND FAUNA
Microbial Uptake of Lead 21 9.19
Effects of DDT on Cations in the Hepatopancreas of Penaeid Shrimp 24 9.19
Petroleum Hydrocarbons: Uptake and Discharge by the Marine Mussel Mytilus edulis 25 9.19
POLLUTANTS -- EFFECTS ON PEOPLE
Mercury Content of Hair of Japanese After Emigration to Burma or East Pakistan 22 9.19
POLLUTANTS -- RESIDUES
Stability of Elemental Phosphorus in Edible Muscle Tissue of Cod During Processing Including Icing, Freezing and Thawing, Frozen Storage, Salting, and Cooking 21 9.19
Pesticides and Heavy Metals in the Aquatic Environment 24 9.19
Rooted Aquatic Plants May Be Mercury Link to Man's Food Chain 24 9.19
POLLUTION -- ABATEMENT
Methanol Cleans Up in Sewage 21 9.19
Microbial Degradation of DDT Metabolites to Carbon Dioxide, Water, and Chloride 25 9.19
PRESERVATION
The Preservation of Fish 12 3.0
Treatment of Pickled [Fish] Meat With Fat Containing Glycerol Aliphatic Acid Esters (pat.) 12 3.8
RESEARCH MANAGEMENT
R and D Resource Allocation--A Quantitative Aid 25 9.2
SPOILAGE
Volatile Compounds Produced in Ground Muscle Tissue of Canary Rockfish (Sebastes pinniger) Stored on Ice 29 2.00
TOXICOLOGY
Subtle Consequences of Methylmercury Exposure: Behavioral Deviations in Offspring of Treated Mothers 4 0.35
Carrageenin and Ulcerative Colitis 6 0.4
Nitrites in Trouble 11 2.9
VESSELS, FISHING -- EQUIPMENT
Spooling System Improves Wire Rope Life 7 2.111
Automatic Loran the New Step Forward 9 2.116
Multi-Stylus Depth Recorders 9 2.116
The Road to SSB (Single Sideband) 9 2.116
Automatic Pilots for the Fishing Fleet 11 2.116
WASTES -- CONTROL
Spray Disposal of Food Waste 21 9.19
Aspects of Waste Water Treatment in the Fishing Industry 26 9.19
A Pilot-Scale Study on Cannery Wastes Treatment Using Two-Stage Activated-Sludge Process 29 0.8

Author	Page	Code
Ackman, R. G.	18	9.12
--	21	9.19
Adachi, Shoji	3	0.35
Addison, R. F.	21	9.19
Alexander, Martin	7	0.5
Anderson, Peter J.	3	0.35
Ando, Kimiyo	1	0.34
Andreev, M. N.	10	2.14
Anonymous	7	2.111
--	9	2.1125
--	9	2.116
-- (pat.)	10	2.3
--	11	2.9
-- (pat.)	14	3.330
--	17	9.16
--	21	9.19
--	24	9.19
--	28	9.2
Arnold, John H.	27	9.2
Badawi, H. K.	2	0.35
Baker, Alan L.	20	9.19
Barnes, A. T.	15	9.12
Belanger, A. M.	5	0.4
Benbow, C. David	27	9.3
Benson, A. A.	25	9.19
Benson, Andrew A.	18	9.13
Berlind, A.	16	9.1
Blackman, Robbin R.	24	9.19
Block, Robert G.	25	9.2
Bodily, H. L.	7	0.5
Bodnar, Magdolna	14	6.19
Brook, Alan J.	20	9.19
Bryant, Rodney C.	3	0.35
Bulkley, Ross V.	18	9.16
Burdick, George E.	24	9.19
Butters, J. R.	21	9.19
Byrne, William L.	3	0.35
Caddy, J. F.	19	9.17
Campbell, William F., Jr.	11	2.116
Carraway, Kermit L.	4	0.35
Case, J. F.	15	9.12
Chandler, Lawrence U. L.	28	9.3
Chase, C. G.	29	9.11
Chernyshov, V. I.	14	4.6
Chipman, Gerald G.	23	9.19
Choi, Ho-Yeon	29	0.1
Choi, Ung	29	0.1
Chow, A.	2	0.34
Christian, William A.	28	9.3
Conrad, Evelyn	5	0.4
Corvin, Irene	18	9.10
Couch, J. R.	13	6.19
Crosby, N. T.	1	0.35
D'Aoust, J. Y.	8	0.5
Davis, F. C.	2	0.34
Davis, R. B.	13	3.337
De Lumen, B. O.	15	7.591
Dietl, Thomas	4	0.33
Dingman, C. Welsey	3	0.39
Dodd, J. M.	16	9.1
Duncan, Charles L.	8	0.5
Dyer, W. J.	21	9.19
Ebert, D. W.	24	9.19
Edwards, H. W.	21	9.19
Everett, John T.	10	2.1474
Fernlund, Per	1	0.32
Findel, G.	8	0.5
Fishbein, M.	6	0.5
Fletcher, G. L.	21	9.19
Focht, D. D.	25	9.19
Foote, Robert S.	20	9.19
Foreman, J. K.	1	0.35
Frair, Wayne	18	9.12
Freeman, Dillon Smith	28	9.3
Fritz, Hans	4	0.33
Fuerst, Robert L.	27	9.3
Gatten, R. R.	17	9.13
Gesser, H. D.	2	0.34
Gibbons, Ian	3	0.35
Gillespie, D. C.	23	9.19
Gilmer, Ronald W.	15	9.12
Gnaedinger, R. H. (pat.)	12	2.3
Goldberg, Alan M.	4	0.35
Gordon, Henry S.	17	9.16
Gorton, Thomas S., Jr. (pat.)	12	2.3
Groninger, Herman S., Jr.	11	2.3
Gunderson, Donald R.	16	9.12
Hamilton, R. D.	23	9.19
Hardy, R.	13	4.1
Harris, Earl J.	24	9.19
Hartmann, Thomas	4	0.38
Hartree, E. F.	1	0.321
Hiltz, Doris F.	21	9.19
Hingley, Joyce	21	9.19
Hopkins, Carl D.	16	9.12
Hu, A. C.-H.	29	0.8
Hu, Kwoh H.	11	3.2497
Huggins, John W.	4	0.35
Iles, T. D.	19	9.17
Jackson, A. K.	29	0.115
Jamieson, G. R.	2	0.31
Johnson, Lauren G.	24	9.19
Josefsson, Lars	1	0.32
June, Fred C.	16	9.12
Jungermann, E.	22	9.19
Kanaoka, Yuichi	1	0.34
Kato, Nobuo	3	0.35
Keay, J. N.	13	4.1
Kirschenbaum, Donald M.	22	8.51
Kozlov, Yu. P.	14	4.6
Krassowska Szacillo, T. (pat.)	14	6.54
Kulkarni, M. R. (ed.)	7	1.0152
Kushner, D. J.	8	0.5
Lee, J. S.	29	2.00
Lee, Kang-Ho	29	0.1
Lee, Richard F.	18	9.13
--	25	9.19
Lembo, Keith Douglas	27	9.3
Levin, A. A.	10	2.14
Libbey, L. M.	29	2.00
Lijinsky, William	5	0.4
Lisk, Donald J.	24	9.19
Long, F. E.	13	3.337
Lutsky, B. N.	6	0.38
Machida, Minoru	1	0.34
Madden, William D.	19	9.16
Magnuson, John J.	23	9.19
Mann, Hans	20	9.17
Marx, Rudolf	4	0.33
Masucci, Joseph E.	9	2.116
Matsubara-Khan, Junko	22	9.19
Matsuda, Akira	22	9.19
Matsumoto, Shoji (pat.)	12	3.8
Maxcy, R. B.	5	0.5
McIntosh, R.	17	9.13
Midura, T. F.	7	0.5
Miller, A., III	29	2.00
Miyakawa, Akiji (pat.)	12	3.8
Morris, Robert L.	24	9.19
Morrow, James	28	9.3
Mrosovsky, N.	18	9.12
Muller, Hendrikus G. (pat.)	12	2.3
Nagahisa, Eizo	6	0.38
Nagasawa, Toru	3	0.35
Naik, D. P. (ed.)	7	1.0152
Neill, William H.	23	9.19
Nimmo, D. R.	24	9.19
Noel, H. S.	10	2.11
Norris, Kenneth S.	19	9.16
Norris, Phyllis S.	19	9.16
Nygaard, G. S.	7	0.5
Ogata, Koichi	3	0.35
Ol'khovskii, V. E.	10	2.14
Olson, J. C.	6	0.5
O'Melia, Anne F.	5	0.39
Pakkala, Irene S.	24	9.19
Palframan, J. F.	1	0.35
Parr, James F.	23	9.19
Patton, Stuart	18	9.13
Peacock, Andrew C.	3	0.39
Perham, Richard N.	3	0.35
Perry, Eugene C., Jr.	29	9.11
Pfaender, Frederic K.	7	0.5
Pfeifer, Charles F. (pat.)	29	0.8
Phillips, Richard G., Jr.	28	9.3
Pipkin, R. Michael	28	9.3
Pitts, Robert M.	28	9.3
Reid, E. H.	2	0.31
Reinke, J.	2	0.34
Robertson, W. F.	13	3.337
Roedel, Philip M.	27	9.4
Rudd, J. W. M.	23	9.19
Rustad, R. C.	5	0.4
Sakhnenko, E. G.	18	9.12
Salomon, Raphael	3	0.39
Samet, Jan H.	27	9.3
Sand, George X.	19	9.16
Santos, Nelson N.	3	0.35
Sargent, J. R.	17	9.13
Sauerheber, Richard	25	9.19
Sawyer, R.	1	0.35
Scanlan, R. A.	29	2.00
Schroepfer, G. J., Jr.	6	0.38
Sebald, Madeleine	8	0.5
Seckel, Gunter R.	15	9.12
Sekine, Takamitsu	1	0.34
Senti, F. R.	28	9.2
Sharpe, A. N.	29	0.115
Sharratt, M.	6	0.4
Shin, Bak C.	4	0.35
Shnarevich, I. D.	18	9.12
Sidwell, Virginia D.	13	6.54
Silberman, H. C.	22	9.19
Silliman, Ralph P.	19	9.16
Simmonds, C. K.	12	3.0
Smith, Sammie	23	9.19
Smoler, David E.	9	2.116
Sparber, Sheldon B.	4	0.35
Sprague, Lucian M.	27	9.2
Spyker, Joan M.	4	0.35
Stala, Aleksander (pat.)	14	6.54
Stevenson, John R.	27	9.3
Stillings, Bruce R.	13	6.54
Strong, Dorothy H.	8	0.5
Suzuki, Tsuguyoshi	22	9.19
Tani, Yoshiki	3	0.35
Tappel, A. L.	15	7.591
Tarusov, B. N.	14	4.6
Tiwari, N. P.	5	0.5
Tokunaga, Seigo	16	7.59
Tomita, Hiroshi	2	0.32
Tornabene, T. G.	21	9.19
Tschesche, Harald	4	0.33
Tsuchiya, Yasuhiko	2	0.32
--	6	0.38
Tsuji, F. I.	15	9.12
Unni, C. K.	4	0.39
Uthe, J. F.	2	0.34
Van De Bogart, Rosalie	5	0.4
Ventz, D.	26	9.19
Villee, Claude A.	5	0.39
Viswanathan, R.	4	0.39
Ward, Hubert (pat.)	12	2.3
Wenstrom, Richard T. (pat.)	12	2.3
White, Merrie N.	24	9.19
White, W. Thomas	27	9.3
Williams, F.	17	9.12
Wood, R. M.	7	0.5
Wurfel, Seymour W.	27	9.3
Wuthe, H. H.	8	0.5
Yakovlev, V. I.	10	2.14
Yakubov, S. M.	14	4.6
Zeiger, Robert S.	3	0.39

GPO 986-978